



PRODUCT SPECIFICATION SHEET

MAASDAM CHEESE

EU Classification

A semi-hard, rindless, cheese with characteristic holes..
GN Code: 0406.90.78
GMO-free

Packaging

13 Kg. Wheels

Physical Specifications

Colour
Flavour
Texture

Uniform cream
A little sweet, with a slight taste of nuts..
consistent, elastic and with a few holes

Chemical Specifications

Protein (N x 6,38) (g/100g)	27,5 % approx.
Moisture (g/100g)	40 % approx..
Fat (g/100g)	28,5 % approx.
Total Carbohydrate (g/100g)	0,1
Salt in dry matter	2,6 %
Fat in dry matter	47 % approx.
PH (72 hours)	5,27

Microbiological Specifications:

Salmonella	absent in 25 gr.
Yeast/moulds	max. 100 cfu/g

To be stored in a cool, dry place at a temperature of 4 – 6 ° C