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SCHEDA TECNICA

EMMENTAL

Date of issue: 09/04/09

Cod:1354_ST_F/R00

Product code	1354
Product name	EMMENTAL
Brand	FRANTAL
Sales denomination	Formaggio a pasta pressata
Ingredients	Cow's milk, milk enzymes, rennet, salt
Allergens (Dir. CE 89/2003, 142/2006, 68/2007)	Milk
Format	2250 g
Pallet	
Pieces per carton	1
Cartons per pallet	80
To be kept	In refrigerator between + 4°C e + 7°C
Best before (expiry date)	120 gg (including day at packing)

Chemical/ physical requirements (average values per 100g at production)

Parameter	Unit of measure	Target value	Reject limits	
			Min	Max
pH	-	-	//	//
Moisture	%	-	//	//
Fats	% p/p	-	//	//
Fat in dry matter	% p/p	≥ 45	//	//
NaCl	%	0,5	//	//

Requisiti Microbiologici (average values per 100 g at production)

Parameter	Unit of measure	Target value	Reject limits	
			Min	Max
Total Coliforms	ufc/g	-	//	//
E. Coli	ufc/g	-	10.000	100.000
Yeasts	ufc/g	-	//	//
Moulds	ufc/g	-	//	//
Stafilococchi coagulasi positivi	ufc/g	-	1.000	10.000
Salmonelle spp	ufc/25 g	Absent	Present	
Listeria Monocytogenes	ufc/25 g	Absent	Present	

Nutritional Table

Average value per 100 g

Energy value	kJ	1549
	kcal	373
Proteins	g	28
Carbohydrates	g	0
Fats	g	29
Calcium	mg	1000

Production Plant	Stamp CE	Quality management system ISO 9001:2000	Environmental management system ISO 14001:2004	In conformity to BRC Food Standard	In conformity to IFS Food Standard
-	F 74.010.061	-	-	-	-

Redatto da AQ Clienti	Verificato da AQ Clienti	Approvato da Responsabile SGQ