



EDAM CHEESE

Origin: Argentina

SENSORY SPECIFICATIONS	
Shape	Parallelepiped
Size	11cm x 11cm x 30cm
Weight	3.7kg – 4.1kg
Identification	Lot data printed on packaging line.
Packaging	Vacuum sealed plastic bags
Rind	It does not have. Clean surface, uniform color, without marks.
Internal Aspect	Compact, light uniform amber color, it can have some little mechanical holes.
Consistency and texture	Flexible, homogeneous texture, suitable for cutting in slices that do not break when they are bent.
Flavor	Well defined, of lactic fermentation, some spicy in aged forms. Without acid or sour flavors.
PHYSICOCHEMICAL SPECIFICATIONS (*)	
Humidity	40% - 45%
Fat in dry weight	>40%
pH	5,10-5,35
Sodium Chloride	1.0%-1.5%
Temperature of conservation	Between 2°C and 10°C
Shelf Life	180 days since its production date.

* The physicochemical specifications are defined in the MERCOSUR FOOD CODE and internal criterion of the manufacturer.

MICROBIOLOGICAL SPECIFICATIONS (**)				
Microorganism	n	c	m	M
Coliforms at 30°C	5	2	10 ³	5x10 ³
Coliforms at 45°C	5	2	10 ²	5x10 ²
Staphylococcus Aureus CP	5	1	10 ²	10 ³
Salmonella SPP	5	Absence in 25 gr		

**This product fulfils the GMC Resolution N° 69/93 of MERCOSUR Food Code