



Product Specification Sheet

BLUE, GREEN ISLAND 1/6 LB

Item Nu		293010		Country of	_	DENMARK		
Pack Siz	e :	1/6LB		_ RW or EX v	veight :	RW		
Brand o	n Box	GREEN	ISLAND	Brand on It	em:	GREEN ISLA	ND	
ON Box	ON Product							
		UPC :	0 71270 35230) 4	Date C	Code :	Pack Date	
Х	Х	GTIN :	90 0 71270 35	230 7	Date C	Code Format :	YYYY WEEK1	
		EAN :	-		_	Code Location:	Case Label	
]						
		Product	t Image			Р	roduct Label	
			<u> </u>					
							ISLAND	
						в	Imported from Denmark	
							redients: Cow's Milk, salt, starter ure, Proqueforti, Microbial rennet,	
						Nut	rition Facts: Serv size	
						1 In Servi	ch cube (28g) 1 oz.	
						Ca	ories 110, Fat Cal. 80, Total	
						Fat 8 Trans	g (11%DV), Sat. fat 6g (27% DV), fat 0g Cholest. 30g (9%DV), Sodium	
						Dietry	ng (18%DV) Total Čarb, Og (0%DV), Fiber Og (0%DV), Total Sugars Og,	
						Addet Vitam	t Sugars Og (0%DV), Protein 6g, in D (0%), Calcium (14%), Potassium	
						(0%)	ron (0%), d by: St. Clemens Food Products-Bornholm's Dairy mensaude 17 - 0K-3782 Memersker - www.st-clemens.dk	

Product Properties

Ingredient/Product Statement :

COW'S MILK, SALT, STARTER CULTURE, P. ROQUEFORTI, AND MICORIBAL RENNET.

Contains: Milk

Kosher (Y/N; Certification)	Ν	Rind (Y/N)	N
Halal (Y/N)	N	Rind Edible (Y/N)	N/A
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	1	Preservatives (Y/N)	Ν
Maturity/Aged	8-12 WEEKS	Lactose Free (Y/N)	Ν
Milk Type	COW	GMO Free (Y/N)	Y
Rennet Type	MICROBIAL	Casing (Y/N; Type)	N
Special Pre-Order (Y/N)	N	 Pasteurized/Thermalized/Raw/Other	PASTEURIZED

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Shelf Life from Production	1 YEAR	Shelf Life if Frozen	N/A
Storage Temperature	33 - 40°F	Shelf Life Defrosted	N/A

Physical Properties:

Color	CREAM COLORED INTERIOR WITH BLUE VEINS						
Cheese Type	BLUE						
Aroma & Flavor	SALTY, SHARP, TANGY						
Texture	SEMI-SOFT						
Appearance							
Body							
Shape	CYLINDRICAL						

Chemical Analysis:

		Specification	Range
Moisture	%	43	±1
Fat in Dry Matter	%	50	±1
Milk Fat	%		
Salt		3.5	±0.5
Water Activity			
pH Ash			
Ash		3%	±0.5

Microbiological Analysis:

	Unit	Specification	Method
Coliforms	cfu/g	<100	AOAC 991.14
E. coli.	cfu/g	<10	AOAC 991.14
Yeast	cfu/g	N/A	
Moulds	cfu/g	N/A	
Salmonella	cfu/g	ABSENT / 25g	NMKL 71.1999
Listeria	cfu/g	ABSENT / 25g	NORDVAL 22
Enterobacteriaceae	cfu/g		
Staphylococcous aureus	cfu/g	<10	ISO 6888-2
Staphylococcous coagulase	cfu/g		

	(*Daily V		ritionals ed on a 2,000 Calorie Diet)		
Serving Size:	100 g		Serving Size: 1 inch cul	be (28g) 1oz	
Servings Per Container:	varies		Servings Per Container: va	ries	
	Per Serving	DV%		Per Serving	DV%
Calories:	346		Calories:	110	
Total Fat (g) *Changed from 65-78g :	30	46%	Total Fat (g) *Changed from 65-78g :	8	11%
Saturated Fat (g):	19	95%	Saturated Fat (g):	6	27%
<i>Trans</i> Fat (g):	1.28		<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	97	32%	Cholesterol (mg):	30	9%
Sodium (mg) *Changed from 2,400–2,300mg:	1,470	61%	Sodium (mg) *Changed from 2,400-2,300mg	410	18%
Total Carbohydrate (g) *Changed from 300-275q	0.7	0%	Total Carbohydrate (g) *Changed from 300-275g:	0	0%
Dietary Fiber (g) *Changed from 25-28g :	0	0%	Dietary Fiber (g) *Changed from 25-28g :	0	0%
Total Sugars (g):	0		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	20		Protein (g):	6	
Vitamin D (mcg) *Changed from 400IU (10µg) – 20µg:	0.26	1.3	Vitamin D (mcg) *Changed from 400IU (10µg) – 20µg:	0	0%
Calcium (mg) *Changed from 1,000—1,300mg:	620	62%	Calcium (mg) *Changed from 1,000—1,300mg:	182	14%
Potassium (mg) *Changed from 3,500-4,700mg:	85	2.4	Potassium (mg) *Changed from 3,500-4,700mg:	0	0%
Iron:	0	0%	Iron:	0	0%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging						
Cases Per Pallet	180	Case Dimensions (in.)	10"L x 9"W x 6.5"H			
Block & Tier	30 x 6	Unit Dimensions (in.)	9″ x 6″			
Case Cube (ft^)	0.3385	Gross Weight (Avg.)	7 lbs			
Packaging Type	FOIL/PLASTIC VACUUM SEAL	Tare Weight	0.5 lbs			
		Net Weight (Avg.)	6.5 lbs			

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. **Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk , casein, whey, etc)	Yes; Milk	Yes; Milk	Yes; Milk
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	No	No
Wheat (Gluten)	No	No	No
Sulphites	No	No	No
Corn	No	No	No
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No

