



# Product Specification

Date of creation : 12.03.2021  
Created by RA&C Emmi: Nicole Bühler  
Status: Released

Product description	
Name	Emmi KALTBACH Gold wheel (1)
Emmi Material Number:	1307318
GTIN	97610900243795

## This product bears following labels and seals

No labels or seals

General labelling information	
Specific name	Swiss hard cheese, min. 46% fat in dry matter, made from pasteurised milk
Authorisation number	CH 2038

Country information	
Country of production	CH
Country of processing	CH
Country of packaging	CH

Contact data		
	Supplier	Manufacturer
Business name	Emmi International Ltd.	Emmi Schweiz AG
Street / P.O. Box	Winkelweg 4	Winkelweg 4
ZIP / Place	3422 Rütligen-Alchenflüh	3422 Kirchberg
Country	Switzerland	Switzerland
Phone	+41 58 227 47 47	
Email	quality.services@emmi.com	
Certification standard	ISO 9001, ISO 14001	ISO 9001, ISO 14001, FSSC 22000



## Product Specification

### Information on vegetarianism

Vegetarian (no ingredients of animal origin except for milk, milk components, eggs, egg components and honey)	Yes
Ovo-vegetarian (no ingredients of animal origin except for eggs, egg components, honey)	No
Lacto-vegetarian (no ingredients of animal origin except for milk, milk components and honey)	Yes
Vegan (no ingredients of animal origin)	No

Information based on Article 40 of the Food Information Regulation (LIV, SR 817.022.16)

### Composition

#### Standard Composition

Ingredients, additives	Type	E number	Country of origin	Proportion (%)	Organic
MILK	Ingredient		CH	97,979	

#### Processing aids

Ingredients, additives	Type	E number	Country of origin	Proportion (%)	Organic
salt	Ingredient		CH	2	
cultures	Ingredient		EU, CH	0,018	
microbial rennet	Ingredient		EU, CH	0,003	

#### Nutritional values

		per 100 g	
Energy		kJ	1 618
Energy		kcal	390
Fat		g	31
of which saturated		g	18
Carbohydrate		g	<0,1
of which sugars		g	<0,1
Protein		g	28
Salt (sodium x 2,5)		g	2

#### Information about the salt

non-fluoridated, non-iodized

#### Chemical-physical properties and tolerances

	Unit	Set-point	Minimum	Maximum
Fat in dry matter	g/100g	47	46	54,9
MFFB (moisture content of the fat-free cheese)	g/100g		50	54



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### Microbiological standards

	Unit	Limit	Method
Enterobacteriaceae	CFU/g	100	ISO 21528-2
Escherichia coli	CFU/g	10	ISO 16649
Coagulase positive staphylococci	CFU/g	100	ISO 6888
Listeria monocytogenes	in 25g	negative	ISO 11290-2
Salmonella	in 25g	negative	ISO 6579
Mold		negative	ISO 6611

### Product description

#### Product manufacture

Type of milk	Cow milk
Milk treatment	made from pasteurized milk
Heating temperature	40 °C
fat content cheese milk	Yes
Fat content milk min.	2,9 %

#### Nature of the cheese rind

Rind fit for human consumption	organoleptically unsuitable
Reason:	smear rind

#### Cheese treatment

Surface	smear rind
Surface treatment	smear with salt water
Boreholes	Yes
Ripening time defined	180 Days
Ripening time min.	150 Days
Ripening time max.	200 Days

#### Information about the loaf's label

With label	Yes
Label material	Paper
Label adhesive	Foodplast

#### Sensory properties

Appearance	Loaf round
Surface / Rind	black
Colour of the inside	light yellow
Odor	tasty, aromatic
Taste	strong, intense, full-bodied
Texture	firm, short



# Product Specification

## Allergens

Allergen labeling: Swiss law

Allergen	Occurrence
Wheat <sup>[1]</sup>	No
Rye <sup>[1]</sup>	No
Barley <sup>[1]</sup>	No
Oats <sup>[1]</sup>	No
Spelt <sup>[1]</sup>	No
Kamut <sup>[1]</sup>	No
Milk <sup>[3]</sup>	Yes
Lactose	No
Eggs <sup>[3]</sup>	No
Fish <sup>[2]</sup>	No
Crustaceans <sup>[3]</sup>	No
Soybeans <sup>[2]</sup>	No
Peanuts <sup>[3]</sup>	No
Almonds <sup>[4]</sup>	No
Hazelnuts <sup>[4]</sup>	No
Walnuts <sup>[4]</sup>	No
Cashews <sup>[4]</sup>	No
Pecan nuts <sup>[4]</sup>	No
Brazil nuts <sup>[4]</sup>	No
Pistachio nuts <sup>[4]</sup>	No
Macadamia nuts <sup>[4]</sup>	No
Queensland nuts <sup>[4]</sup>	No
Sesame seeds <sup>[3]</sup>	No
Celery <sup>[3]</sup>	No
Mustard <sup>[3]</sup>	No
Sulphur dioxide and sulphites <sup>[5]</sup>	No
Lupin <sup>[3]</sup>	No
Molluscs <sup>[3]</sup>	No

<sup>[1]</sup> Cereals including gluten and products thereof, except: see (CH), SR 817.022.16, LIV, Annex 6 // (EU) N° 1169/2011, Annex II

<sup>[2]</sup> and products thereof except: see (CH) SR 817.022.16, LIV, Annex 6 // (EU) N° 1169/2011, Annex II

<sup>[3]</sup> and products thereof

<sup>[4]</sup> Nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

<sup>[5]</sup> Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/l specified as SO<sub>2</sub>

## Weight and dimensions

Weight	Set-point	Minimum	Maximum
Net weight	4 kg		

Format	Set-point	Minimum	Maximum
Height	85 mm	80 mm	90 mm
Diameter	250 mm	240 mm	260 mm

Type of product	Variable weight
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## Product Specification

### Storage conditions

<b>Recommended storage temperature</b>	4 - 8 °C
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### Genetic engineering

Emmi does not use any raw materials, ingredients or processing aids which must be declared as GMO products in accordance with the regulation on genetically modified foods (CH) or with the EU regulation No. 1829/2003.

### Irradiation

Emmi does not use any raw materials, ingredients or processing aids treated with ionising radiation.

### Confirmation

The product, including its packaging and labeling, fully complies with Swiss food legislation respectively the EU.