

Product name:	UF Combi White 60%	MAMMEN MEJERIERNE A/S Page 1
Version:	1	
Effective date:	May 2024	
Worked out by:	PFS	
Approved by:	KJ	

Product specification: UF Combi White 60%

UF Combi White is an analogue cheese where milk fat is substituted with vegetable oils. Combi white is a “feta type” made from skimmed milk and vegetable fat.

Site information:		
Dairy	Onsild Dairy	Drøsbro Dairy
Authorization number	DK-M268-EC	DK-M184-EC
Address	Mejerivej 2	Tingvej 31
Zip code	DK-9500	DK-8881
City	Hobro, Denmark	Thorsø, Denmark
Certifications	IFS	IFS
Internal product ID	6103, 6104 & 60% Combi White	

Ingredients:		Origin
Pasteurized Cow's milk (Heat treatment > 72.0 °C for 15 s)	72.6%	Denmark
Palm oil	24%	Global
Salt	3.2%	Denmark
Lactic culture	<0.1%	N/A
Microbial rennet	<0.1%	N/A

Packing information.	
Best before	Tins: 10 or 12 months Buckets: 4 months
Storage	Max + 5 °C. Do not freeze.
Transport	Transport temperature 2-5 °C
Sizes	Square tin can sizes: 4 kg, 8 kg and 16 kg. All pieces approximately 500 g Round tin can sizes: 400 g, 800 g Bucket sizes: 2 kg

Sensory properties:	
Appearance	Homogeneous
Flavor	Soft and salty
Color	White
Texture	Soft and smooth in consistency

Application:

The cheese can be used in salads, bread, dressings, stuffed peppers, etc. The cheese is suitable for vegetarians and free from genetically modified materials.

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Nutritional information per 100 g	Target	Tolerance
Energy	1084 kJ / 259 kcal	900-1200 kJ / 240-280 kcal
Protein	10 g	8-12 g
Fat	24 g	22-26 g
Vegetable fat	23.9 g	N/A
Milk fat	0.1 g	N/A
- Saturated fatty acids	12 g	11-13 g
- Mono unsaturated fatty acids	9.3 g	9-10 g
- Poly unsaturated fatty acids	2.1 g	2-2.5 g
- Trans Fat	0 g	N/A
- Cholesterol	0 g	N/A
Carbohydrate	2 g	0.1-3.5 g
- Dietary fiber	0 g	N/A
- Total sugars	2 g	0.1-3.5 g
- Added sugar	0 g	N/A
Salt	3.2 g	2.4-4 g
- Sodium	1.3 g	1-1.6 g
Moisture	59 g	57-61 g
Ash	5 g	N/A
Fat In Dry Matter	60 g	60.0-69.9 g
pH	4.6	4.4-4.8
Minerals*		
Potassium	187 mg	N/A
Iron	0.18 mg	0.13-0.23 mg
Calcium	620 mg	320-900 mg

* Calculated using Food data made available by National Food Institute, Technical University of Denmark (frida.fooddata.dk).

Microbiological properties	Target	Norm	Method of analysis	Frequency
Coliforms	<10 CFU/g	< 1000 CFU/g	AOAC 991.14	Weekly
E. coli	<10 CFU/g	< 10 CFU/g	AOAC 991.14	Weekly
Listeria Monocytogenes	0 in 25g	0 in 25g	Bio 12/02-06/94 vidas	Monthly
Staphylococcus Aureus		< 100 CFU/g	ISO 6888-2:1999/2003	4 times a year
Mold & Yeast	<1.000 CFU/g	< 10.000 CFU/g	ISO 6611:2004	Monthly

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