

Beierholm

NØRUP MEJERI

Havarti 45+ Without rind

Semi soft cheese
45% fat in dry matter

Jens R. Beierholm Poulsen
Billundvej 33, Nørup
DK 7182 Bredsten
Tlf. (+45) 75 88 30 16
Fax. (+45) 75 88 39 92
CVR-nr. DK: 19 02 41 48

Description of the cheese

Shape: Bread shaped, approx. 4 kilos.
Rind: Without rind in plastic foil.
Colour: Whitish to yellowish.
Building: Many small irregular holes.
Taste: Ranging from mild aromatic to stronger taste – depending on the ripening time.

Content per 100 grams		
Energy	1444 kJ 348 kcal	Tolerance
Water	45,0 %	44-46 %
Fat	27,0 %	25-28 %
Protein	25,0 %	
Carbohydr.	1,2 %	
Salt	1,6 %	
Ash	0,2 %	
pH	5,2	

Various information	Yes	No
Pasteurised (at 73 gr. Celsius for 20 sec.)	x	
No addition of sugar	x	
Free of GMO	x	
Animal rennet	x	
Lactose: Very low content of lactose.		
Storing of the cheese		
Transport temperature	2-5°C	
Stored at	Dry, max. 8°C	

Dairy number: DK M-243
Nørup Mejeri

Date:

19/7-2022

Signature:

Jens R. Beierholm Poulsen

NØRUP MEJERI

Jens Beierholm Poulsen
Billundvej 33 . Nørup
7182 Bredsten . Tlf 7588 3016

For labelling	
Nutrient content pr. 100 g	
Energy	1444 kJ / 348 kcal
Fat	27 g
-Saturated fatty acids	16,8 g
Carbohydrates	1,2 g
-Sugars	<0,5 g
Protein	25 g
Salt	1,6 g

Ingredients	Origin	Content%
Pasteurised Cow milk	Denmark	97,6
Lactic acid culture	Denmark	0,8
Animal rennet	Sweden	0,4
Salt	Denmark	1,2
Potassium nitrate E252	Poland	0,009

Microbiology	
<i>Listeria monocytogenes</i>	Negative in 25 g
<i>Salmonella spp.</i>	Negative in 25 g
<i>Escherichia coli</i>	<100 cfu/g

Package details	
Cheese, measures	300x125x125mm
Crt. measures/weight	385x322x133mm/300g
Pallet	Max. 68 crt. Europa pallet (120x80cm)
Batch labelling	Week no./day no./vat no. or casein no.
Shelf life	6 months from packaging day/month/year