

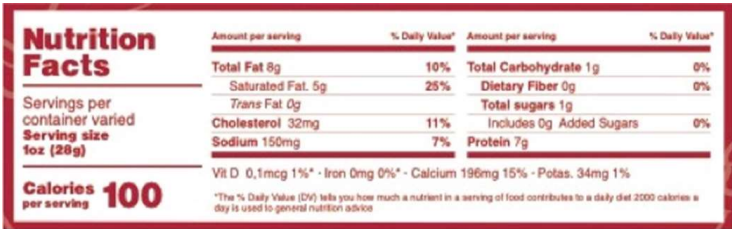


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|--|--|---|------|---|--|------------------|--------------------------------|---|------------------------|--------------------------------|--|
|  | | PRODUCT SPECIFICATION SHEET | | | | | Código: FTC-SIG-18 | | Version: 1 Aug 2025 | | |
| PRODUCT | | AGED COW MILK GOUDA EL DUQUE NARANJA | | |  | | FDA FACILITY NUMBER: | | 16737174616 | | |
| MILK | | COW | | GOAT | | | MIXED | | | | |
| PRODUCT INGREDIENTS | | Pasteurized cow milk, salt, rennet, calcium chloride (stabilizer), cultures, Annatto | | | | | | | | | |
| SENSORY ATTRIBUTES | | Made in the style of a traditional Gouda, this cheese delivers rich notes of fresh butter, a hint of caramel, and a subtle nutty finish. | | | | | | | | | |
| | | Texture: | Firm | | Color: | Orange (Annatto) | | | Aroma: | Notes of fresh butter and nuts | |
| MICROBIOLOGICAL SPECIFICATIONS | | PARAMETER | | Limit | Sampling | n | | C | m | M | |
| | | Escherichia coli | | NA | 3 | 5 | | 0 | <10 ufc/ml | — | |
| | | Coagulase-positive staphylococci | | 8 | 3 | 5 | | 1 | 10 ² ufc/ml | 10 ³ ufc/ml | |
| | | Salmonella spp. | | 10 | 2 | 5 | | 0 | Absent in 25g | — | |
| | | Listeria monocytogenes | | 10 | 2 | 5 | | 0 | Absent in 25g | — | |
| PHYSICOCHEMICAL PROPERTIES | | PARAMETER | | Method | | | Measure | | | | |
| | | Fat in Dry Matter | | Gerber, AOAC 2000.18 21st | | | 20% min | | | | |
| | | Humidity % | | Oven Drying, AOAC 926.08 (21st Edition) | | | 50% max | | | | |
| | | Protein % | | Kjeldahl, AOAC 2001.14 21st | | | N.A | | | | |
| ALLERGENS | | Allergen | | In product | May contain | | Processed in the same facility | | | | |
| | | Crustacean Shellfish | | No | No | | No | | | | |
| | | Egg | | No | No | | No | | | | |
| | | Fish | | No | No | | No | | | | |
| | | Peanut | | No | No | | No | | | | |
| | | Soy | | No | No | | No | | | | |
| | | Milk | | Yes | Yes | | Yes | | | | |
| | | Tree Nuts | | No | No | | No | | | | |
| | | Sesame | | No | No | | No | | | | |
| | | Wheat | | No | No | | No | | | | |
| | | Sulfites | | No | No | | No | | | | |
| NUTRITION FACTS | |  | | | | | | | | | |
| | | | | | | | | | | | |
| AGE | | 16 to 30 weeks | | | | | | | | | |
| LOTE IDENTIFICATION AND EXPIRATION DATE | | Lot : Capital letter L., date of production (day DD, month MM, year YY of production; capital letter N "L. 210625N" Expiration date: Abbreviation for expiration (Exp.) and then Month MM/Day DD/Year YY "Exp. 03/18/26" | | | | | | | | | |
| SHELF LIFE | | 270 days | | | | | | | | | |
| HANDLING AND CONSERVATION | | Transport and storage conditions: keep refrigerated (35 to 39°F) | | | | | | | | | |
| PACKAGING | | Vacuum sealed polyethylene plastic bag for the Cheese wheel (4 to 5 kg) | | | | | | | | | |