

Product name:	Danablu 50+
Version:	1
Effective date:	January 2021
Worked out by:	LW
Approved by:	<i>Peter Steenak</i>

MAMMEN MEJERIERNE A/S

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Product specification: Danablu 50+ / 30% fat

Danablu cheese is a blue mold cheese made from cow's milk and is a semi-soft cheese with a crumbly texture that becomes creamier with increased ripening. Danablu cheese is since 2003 recognized by the EU as a protected geographical indication.



Site information:	
Dairy	Mammen Mejerierne A/S – Drøsbro Dairy
Authorization number	DK-M184-EC
Address	Tingvej 31
Zip code	DK-8881
City	Thorsø, Denmark
Certifications	FSSC 22000

Ingredients:		Origin
Thermized Cow's milk	96.7% (Heat treatment > 64.5 °C for 15 s)	Denmark
Salt	3%	Denmark
Lactic culture	<0.1%	Denmark, France, US and Germany
Microbial rennet	<0.1%	Denmark, France, US and Germany
Blue mold culture (Penicillium Roqueforti)	<0.1%	Italy

Nutritional information per 100 g	Target	Tolerance	EU daily value **	USA daily value **
Energy, kJ	1459	1160-1691		
Energy, kcal	349	277-404		
Fat	30 g	±20%	12.9 %	11.5 %
- Saturated fatty acids	19 g	±20%	28.5 %	28.5 %
- Trans Fat (naturally occurring)*	1.1 g	Na		
- Cholesterol *	98 mg	Na		9.8 %
Carbohydrate	<0.5 g	±2 g	0.1 %	0.1 %
- Dietary fiber	0 g	Na		
- Total sugars	<0.5 g	±2 g		
- Added sugar	0 g	Na		
Protein	20 g	±20%	12 %	12 %
Salt	3.0 g	2.5-3.5 g		
- Sodium	1200 mg	1000-1400 mg	6 %	15.7 %
Moisture	42 g	Max 48 g		
Ash *	4.6 g	4.2-4.9 g		
Fat In Dry Matter	50 %	50-59 %		
Vitamins & Minerals *				
Vitamin D	0.29 µg	Na	2 %	0 %
Calcium	620 mg	Na	25 %	15 %
Iron	0.08 mg	Na	0 %	0 %
Potassium	85 mg	Na	1 %	1 %

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

** Indicates percent daily value of nutrients per serving based on a 2000 calorie diet portion size 30 g.

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Packing information.	
Best before	3-12 months depending on packaging material
Storage	Max + 10 °C.
Sizes	3 kg (2.6 – 3.2 kg), 100 g, 150 g, 200 g, 300 g, 350 g.

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

Sensory properties:	
Appearance	Outer appearance: Slightly open surface with piercing holes with a bit of blue mold growth Inner appearance: Well-distributed holes with blue mold growth all over the cut surface
Flavor	Strong flavor with a balanced sharpness, salty and more pronounced sweetness, the flavor becomes stronger with increased ripening
Color	White to yellow with blue/green veins
Texture	Semi-soft, slightly crumbly but sliceable

Application:

Danablu cheese can be used for cooking, in sandwiches or for a cheese serving. The cheese is suitable for vegetarians and free from genetically modified materials.