ATC GROUP
SOURCING & SUPPLY

TECHNICAL DATA SHEET

Edam

30 % fat in dry matter · rennet-ripened Dutch-type cheese

Edam / 30 % FDM

Version **01** | Date **11-11-2026**

1 Product Name or Description

PRODUCT NAME	SPECIES	COMBINED NOMENCLATURE CODE
Edam	Cow milk	**0406 90 76**

COUNTRY OF ORIGIN	IDENTIFICATION MARK	PRODUCTION PLANT
European Union (country confirmed on each offer)	Stated on the health certificate	EU-approved dairy (Reg. (EC) No 853/2004)

Description	Dutch-type rennet-ripened cheese made from standardised milk, thermised then pasteurised.
Ingredients	Pasteurised milk, stabiliser calcium chloride, microbial rennet, lactic acid bacteria, salt.
Colour	Yellow to orange, uniform
Rind	Smooth and even; slight mould impressions allowed; no blowing
Texture	Soft and elastic throughout, slightly plastic when rubbed
Taste and smell	Intense, slightly sour, with a noticeable aroma of condensed milk

2 Quality Specifications

PHYSICAL AND CHEMICAL ANALYSIS

Parameter	Specification
Water content	max. 48.0 % (± 2)
Fat content	min. 17.0 % (± 1)
Fat in dry matter	30 %
Fat-free dry matter	max. 30.0 % (± 2)
Salt	1.0 – 2.5 %
Foreign matter, pests	Not acceptable

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MICROBIOLOGICAL ANALYSIS

Parameter	Specification
Salmonella	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Coagulase-positive staphylococci	m = 100, M = 1,000 cfu/g (n = 5, c = 2)
E. coli	m = 100, M = 1,000 cfu/g (n = 5, c = 2)
Staphylococcal enterotoxin	Not detectable in 25 g
Enterobacteriaceae	Absent in 0.1 g (n = 5, c = 0)

3 Packaging

Unit	Details
Unit	Cheese with rind (block or loaf); unit weight confirmed on each offer
Container	40' reefer container; tonnage confirmed on each offer

4 Shelf Life & Storage

- Shelf life: confirmed on each offer
- Store in cool, clean rooms free from foreign odours, at 0 – 8 °C

5 Other Parameters

Allergens Milk and products thereof (including lactose).

GMO Not produced from genetically modified organisms.

Contaminants Heavy metals, aflatoxin M1, dioxins and PCBs within EU limits (Reg. (EU) 2023/915); pesticide residues per Reg. (EC) 396/2005; antibiotics per Reg. (EU) 37/2010.

Documents Health certificate, certificate of analysis and certificate of origin for each shipment. Halal certificate on request, confirmed on each offer.

Transportation Refrigerated (reefer) container, chilled, max. 6 °C. Not frozen unless agreed on the offer.

Note: The electronic version of this document is valid without signature.

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