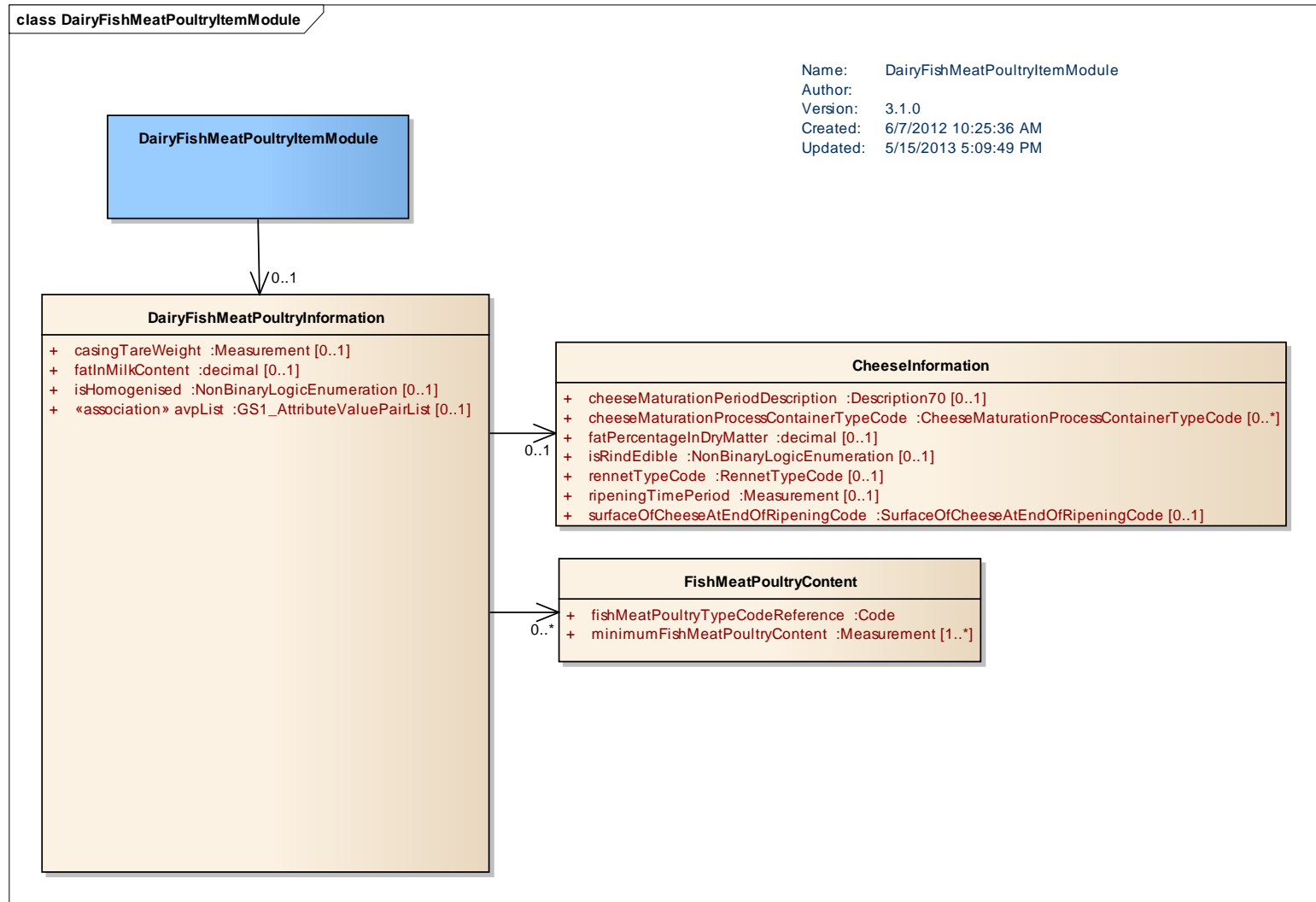
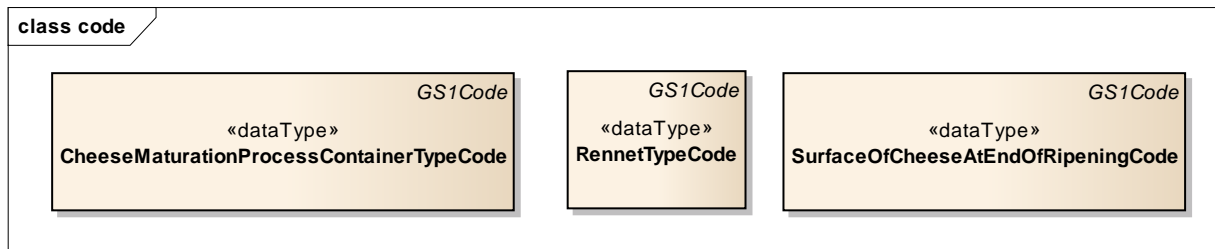


5.15. Dairy Fish Meat Poultry Item Module





Content	Attribute / Role	Datatype /Secondary class	Multiplicity	Definition
DairyFishMeatPoultryItemModule				Content and processing related information specific to dairy, fish, meat and poultry products.
Association		DairyFishMeatPoultryInformation	0..1	Content and processing related information specific to dairy, fish, meat and poultry products.
CheeseInformation				Trade Item information related to Cheese
Attribute	cheeseMaturationPeriodDescription	Description70	0..1	A descriptive way to specify a date range as some cheeses are matured over a period of time, but not an exact period. For example 3 to 4 weeks, over 1 year etc. The term maturation is also known in other markets as Aged.
Attribute	cheeseMaturationProcessContainerTypeCode	CheeseMaturationProcessContainerTypeCode,	0..*	The type of container that the process of maturation cheese occurs in. The container directly influences the flavour of the cheese. The term maturation is also known in other markets as Aged.
Attribute	fatPercentageInDryMatter	Decimal	0..1	The amount of fat contained in the base product expressed in percentage.
Attribute	isRindEdible	NonBinaryLogicEnumeration	0..1	An indicator whether or not the cheese rind is edible. Some cheeses are coated in plastic or their surface is treated with other traditional substances to increase their shelf life. This can result in the rind no longer being edible.
Attribute	rennetTypeCode	RennetTypeCode	0..1	The type of rennet used for coagulation. The enzyme rennet is used for the coagulation of the cheese mass. Rennet and respectively similar enzymes can be gained through various processes.
Attribute	ripeningTimePeriod	Measurement	0..1	The period of time for ripening the cheese. During ripening the aroma and consistency of a cheese constantly changes. The character of a cheese is thus strongly determined by the period of ripening. Depending on personal preference, the end consumer prefers either a "young" or a "mature" cheese.

Content	Attribute / Role	Datatype /Secondary class	Multiplicity	Definition
Attribute	surfaceOfCheeseAtEndOfRipeningCode	surfaceOfCheeseAtEndOfRipeningCode	0..1	The representation of whether or not a cheese contains a rind at the end of the maturing process. A Rind is the outside shell of cheese that forms during the cheese making process. Rinds are natural and usually edible, as opposed to other coverings, such as wax and cloth, that are inedible.
DairyFishMeatPoultryInformation				Content and processing related information specific to dairy, fish, meat and poultry products.
Attribute	fatInMilkContent	Decimal	0..1	The percentage of fat contained in milk content of the product.
Attribute	isHomogenised	NonBinaryLogicEnumeration	0..1	The indication whether or not the milk used was actively homogenised. The homogenisation of milk is a technical process in the dairy. The milk fat is milled to such an extent that further creaming is prevented.
Attribute	casingTareWeight	Measurement	0..1	The weight measurement of the "food casing". A casing for food products is a flexible tubing into which foods are stuffed to provide a skin-tight covering. Used in packaging prepared meats, poultry, cheese, and other food products. Casings may be made of animal intestines or synthetic materials such as regenerated cellulose, various plastics, fibrous compounds, and rubber film. "Tare Weight – food casing" applies to the "each" level.
Association		CheeseInformation	0..1	Information specific to cheese trade items.
Association		FishMeatPoultryContent	0..*	Content and processing related information specific to fish, meat and poultry products.
Association	avpList	GS1_AttributeValuePairList	0..1	The transmission of non-standard data done in a simple, flexible, and easy to use method.
FishMeatPoultryContent				Fish, meat and poultry content of a food and beverage trade item.
Attribute	fishMeatPoultryTypeCodeReference	Code	1..1	The fish, meat, or poultry type for this food and beverage item.
Attribute	minimumFishMeatPoultryContent	Measurement	1..*	The minimum amount of fish, meat or poultry contained in a food and beverage trade item expressed as a measurement.