

Red Cheddar /Analog 40/60

GENERAL

Snit	julienne 3,2mm	Version	2
Scale	40/60	Date of creation	13/01/2023
		Created by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, water, palm oil, modified potato starch, MILK protein, starch, salt, starter culture, rennet, acidity regulator (E330, E331, E339), colourant (E160a)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Countries of origin
Red Cheddar	≥38,5		Europe
Pasteurised milk	37,9	cow	
Salt	0,6	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	
Analog 116 UK	≥58,5		Europe
Water	26,9		
Palm oil	18,7	vegetable	
Modified potato starch	6,4		
Milk protein	5,3		
Salt	1,1	mineral	
Acidity regulator (E330,E331,E339)	trace		
Colourant (E160a)	trace		
Anti-caking agent: starch	≤3,0	vegetable	Europe

ENERGETICAL VALUES 100g

	Standaard
Energy	1578
	Kcal
Fat (g)	32
Saturated fatty acids (g)	18
Carbohydrate (g)	8,2
Sugar (g)	0,0
Protein (g)	15
Salt (g)	1,7

CHEMICAL VALUES

	Standaard
Fat (%)	31
Dry matter (%)	58
Moisture (%)	40
Salt (%)	1,6
pH	6,1

MICROBIOLOGICAL VALUES

	m	M	BBD
Yeasts (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Molds (KVE/g)	10 ²	10 ³	No visual mold
E. coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococci (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25 g)	absent in 25g	absent in 25g	absent in 25g
Listeria monocytogenes (KVE/25 g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications		
BE	ACS dairy	certified	GMO	absent
C0499	IFS	certified	irradiation	absent
EG			Metal*	absent

* detection on 2,5mm Ferro, 3,5mm Non Ferro, 4,5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	Shelf life (days)	Storage temperature (°C)
MAP	45	2-7
	365	-18

ALLERGENS

ALBA	GS1 -code	Allergen - Absent, + Present	Product	Line	Factory
1.0	AW	Cereals	-	-	-
2.0	AC	Crustacean	-	-	-
3.0	AE	Eggs	-	-	+
4.0	AF	Fish	-	-	-
5.0	AP	Peanuts (pinda's)	-	-	-
6.0	AY	Soya	-	-	-
7.0	AM	Milk	+	+	+
8.0	AN	Nuts	-	-	-
9.0	BC	Celery	-	-	-
10.0	BM	Mustard	-	-	-
11.0	AS	Sesame	-	-	-
12.0	AU	Sulphur dioxide and sulphites at concentrations >10 mg/kg or 10mg/l , expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Mollucs	-	-	-

PACKAGING & LOGISTICS

Product number								
PRIMARY PACKAGING	l x wx h (cm)	36 x 23 x 5						
	net weight (kg)	2						
	tare weight (kg)	0,024						
	material (COLOUR)*	OPA foil TR.						
SECONDARY PACKAGING	pieces / secund. PAC	6						
	l x wx h (cm)	38,5x 28,5x 25,5						
	net weight (kg)	12						
	tare weight (kg)	0,56						
TERTIARY PACKAGING	material	corrug board						
	l x wx h (cm)	120 x 80 x 15						
	net weight (kg)	576						
	tare weight (kg)	25						
	material	wooden pallet						
	numb. sec. pack/layer	8						
	number layers/ pallet	6						

* conform EU leg. 10/2011

Intrastat	Transport temperature (°C)
21069098	same as storage temperature