

SHREDDED ANALOGUE GOUDA CHEESE 40+

APPROVALS, CERTIFICATES & APPLICATIONS

Plant Number	: TRXX-XXXX	Halal	: Certified
BRC	: Certified	GMO	: Absent
ISO 9001 - 2015	: Certified	Irradiation	: Absent
ISO 22000 - 2005	: Certified	Metal	: Absent

DECLARATION OF INGREDIENTS:

	<u>PERCENTAGE (%)</u>	<u>ORIGIN</u>	<u>COUNTRY OF ORIGIN</u>
Gouda Cheese	87,400	Cow	TR
Vegetable Fat	9,000	Vegetable	TR
Butter	1,000	Cow	TR
Salt	1,300	Mineral	TR
Melting Salt	0,300	Mineral	TR
Water	1,000	Mineral	TR

ENERGETICAL VALUES 100g

	<u>STANDARD</u>	<u>TOLERANCE</u>
Energy KJ	1.481,00	+/- 100KJ
Kcal	354,00	+/- 25 kcal
Fat (g)	28,00	+/- 1,8%
Saturated Fatty Acids (g)	16,80	+/- 1,8%
Carbohydrates (g)	1,30	+/- 1,8%
Sugar (g)	0,00	+/- 1,8%
Protein (g)	21,20	+/- 1,8%
Salt (g)	1,30	+/- 0,6%

CHEMICAL VALUES

	<u>STANDARD</u>	<u>TOLERANCE</u>
Fat (%)	28,00	+/- 1,8%
Fat in dry matter (%)	41,80	+/- 1,8%
Dry matter (%)	52,00	+/- 1,8%
Moisture (%)	48,00	+/- 1,8%
Salt (%)	1,30	+/- 0,6%
pH	5,40	+/- 0,3%

MICROBIOLOGICAL VALUES

	<u>MIN</u>	<u>MAX</u>	<u>BBD</u>
Yeast (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Mold (KVE/g)	10 ²	10 ³	No visible mold
E.coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococccen (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25g)	absent	absent	absent
Listeria monocytogenes (KVE/25g)	absent	absent	absent
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵

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ALLERGENS

ALBA	GS1-CODE	ALLERGEN	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 >10mg/kg or 10mg/l, expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Mollucs	-	-	-

PACKAGING - LABELING - SHELF LIFE & STORAGE

Vacuum packed with transparent foil which has a sticker, label or print showing

- Brand Name
- Manufacturer Name
- Plant Number
- Storage and Transport Conditions
- Ingredients
- Lot / Batch Number
- Production Date
- Expiry Date
- Storage and Transport Conditions

2.000g Blocks 4 Blocks per Box 100 Boxes per Pallet

12 Month Shelf Life with Storage and Transport at -18°C