



ANALOGUE GOUDA CHEESE

APPROVALS, CERTIFICATES & APPLICATIONS

| | | | |
|-----------------------|-------------|-------------|----------|
| IFS Certificate | : Certified | | |
| ISO 9001 Certificate | : Certified | GMO | : Absent |
| ISO 22000 Certificate | : Certified | Irradiation | : Absent |
| Halal Certificate | : Certified | Metal | : Absent |

DECLARATION OF INGREDIENTS

| | <u>ORIGIN</u> | <u>COUNTRY OF ORIGIN</u> |
|-------------------------------|---------------|--------------------------|
| Pasteurized Cow's Milk | Cow | EU |
| Palm Oil | Vegetable | ID, MY |
| Salt | Mineral | EU |
| Calcium Chloride | Mineral | EU |
| Lactic Acid Bacteria Cultures | Mineral | EU |
| Rennet (microbial) | Microbial | EU |
| Colourant: E160a | Vegetable | EU |

ENERGETICALLY VALUES 100g

| | <u>STANDARD</u> | <u>TOLERANCE</u> |
|---------------------------|-----------------|------------------|
| Energy KJ | 1.428,00 | +/- 100KJ |
| Kcal | 344,00 | +/- 25 kcal |
| Fat (g) | 26,00 | +/- 1,8% |
| Saturated Fatty Acids (g) | 13,00 | +/- 1,8% |
| Carbohydrates (g) | 1,40 | +/- 1,8% |
| Sugar (g) | 0,20 | +/- 1,8% |
| Protein (g) | 26,00 | +/- 1,8% |
| Salt (g) | 1,50 | +/- 0,6% |

CHEMICAL VALUES

| | <u>STANDARD</u> | <u>TOLERANCE</u> |
|-----------------------|-----------------|------------------|
| Fat (%) | 26,00 | +/- 1,8% |
| Fat in dry matter (%) | 45,00 | +/- 1,8% |
| Dry matter (%) | 57,00 | +/- 1,8% |
| Moisture (%) | 43,00 | +/- 1,8% |
| Salt (%) | 1,50 | +/- 0,6% |
| pH | 5,30 | +/- 0,3% |





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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. Staphylococci (KVE/g) | 10 ² | 10 ² | 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 |

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 SO ₂ | - | - | - |
| 13.0 | NL | Lupin | - | - | - |
| 14.0 | UM | Molluscs | - | - | - |





ANALOGUE GOUDA CHEESE

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

Block

- 3.000g 4 per Box 67 Boxes per Euro Pallet

2 Month Shelf Life with Storage and Transport at +2°C

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

Sliced

- 1.000g 8 per Box 72 Boxes per Euro Pallet

5 Month Shelf Life with Storage and Transport at +2°C

Shredded / Diced

- 2.000g 6 per Box 56 Boxes per Euro Pallet

2 Month Shelf Life with Storage and Transport at +2°C

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

