



DICED ANALOGUE RED CHEDDAR CHEESE 50+

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>
Red Cheddar 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 (%)	50,80	+/- 1,8%
Dry matter (%)	56,00	+/- 1,8%
Moisture (%)	44,00	+/- 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. Staphylococcen (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 SO ₂	-	-	-
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 Bags 4 Bags per Box 100 Boxes per Pallet

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