



## WHITE CHEDDAR 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
Salt	Mineral	EU
Starter Culture	Mineral	EU
Rennet (microbial)	Mineral	EU
Colourant (E160a, E160b(i), E160b(ii))	Vegetable	EU

### ENERGETICALLY VALUES 100g

	<u>STANDARD</u>	<u>TOLERANCE</u>
Energy KJ	1.611,00	+/- 100KJ
Kcal	388,00	+/- 25 kcal
Fat (g)	32,00	+/- 1,8%
Saturated Fatty Acids (g)	23,00	+/- 1,8%
Carbohydrates (g)	0,10	+/- 1,8%
Sugar (g)	0,10	+/- 1,8%
Protein (g)	25,00	+/- 1,8%
Salt (g)	1,70	+/- 0,6%

### CHEMICAL VALUES

	<u>STANDARD</u>	<u>TOLERANCE</u>
Fat (%)	32,00	+/- 1,8%
Fat in dry matter (%)	52,00	+/- 1,8%
Dry matter (%)	63,00	+/- 1,8%
Moisture (%)	37,00	+/- 1,8%
Salt (%)	1,70	+/- 0,6%
pH	5,40	+/- 0,3%





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### MICROBIOLOGICAL VALUES

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

### 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 <sub>2</sub>	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Molluscs	-	-	-





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### 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

