

Product information	
Article number	-
Article name	Rechthoek kruiden 48+
Intrastat code	-
Color dairy	Evenly ivory to yellow
Smell and taste	Good and creamy, specifically for cheese
Exp. Date	3 months after production
Upper foil type	-
Under foil type	-
Specific comments	-
Ingredients and process additives	
Cow's Milk, pasteurized	+
Salt	+
Starter culture	+
Colourant	-
Rennet	- Leb
Preservative	-
Other ingredients	- E509 Calciumchloride
Shelf life and storage conditions	
Storage temperature	3 - 8 °C
Storage conditions	dark, relative humidity max 65%
Dimensions en weights	
Unit	
Shape	Block
Packaging	
EAN 13 code	-
Net weight (kg)	-
Gross weight (kg)	-
Measurement (cm)	-
Box	
EAN 13/128 code	-
Quantity per box	-
Net weight (kg)	-
Gross weight (kg)	-
Measurement (cm)	-

Pallet	
EAN 128 code	-
Pallet type	H1 pallet/ EURO
Quantity per pallet	-
Net weight (kg)	-
Gross weight (kg)	-
Measurement (cm)	-

#### Physico-chemical data per 100g product

Condition	Method	Target value	Min	Max
Moisture	NEN 3775	42,50	40,48	44,63
Fat content		28,75	27,38	30,19
Fat in dry matter	NEN 3758	50,00	47,62	52,50
Salt		3,55	2,55	4,55
pH (-)	digital glaselectrode	5,30	5,10	5,50
Moisture in fat-free cheese	calculated	59,65	56,81	62,63

#### Microbiological data

Conditions	Method	Norm cvu/g	Max cvu/g
Coli-achtigen	ISO 16649-2 (Q)	1.000	10.000
Escherichia coli	ISO 16649-2 (Q)	100	1.000
Enterobacteriaceae	ISO 21528-2 (Q)	<300	1.000
Staphylococcus aureus	ISO 6888-2 (Q)	<100	1.000
Listeria monocytogenes	ISO 11290-1 (Q)	absent in 25 g	absent in 25 g
Salmonella	ISO 6579 (Q)	absent in 25 g	absent in 25 g
Mould	ISO 21527-1 (Q)	1.000	10.000
Yeasts	ISO 21527-1 (Q)	1.000	50.000
Total plate count (30°C)*	n/a.	*	*

\* Total plate count is unlimited by the use of starter culture bacteria as a process component in the cheese preparation

#### Average nutritional value per 100g product\*

Conditions	Value		
Energy	kJ	1526	
	kcal	268	
Protein	22,80	gram	
Fat	28,75	gram	
Of which saturated fat	30,40	gram	
Carbohydrates	0	gram	
Of which sugars	0	gram	
Dietary fibres	0	gram	
Salt	3,55	gram	

\* Because of natural influents during the year it is possible that the nutritional information deviate.

#### GMO Statement

Herewith we declare that in our products no GMO relevant raw materials of processing agents are used or delivered to you. Here for we have the statements of our suppliers stored. On these facts we state that, to the best of our knowledge, GMO not in our products present is. We are kept to quality- and food safety procedures and only produce according European legislation.

Allergens information				
Allergens	Recipe without	Recipe within	May contain	Unknown
Milk protein		+		
Lactose*			+	
Gluten	-			
Wheat	-			
Nuts	-			
Nuts oil	-			
Peanuts	-			
Peanut oil	-			
Sesame	-			
Sesame oil	-			
Glutamate(E620 E625)	-			
Sulphite(E221 E228)	-			
Coriander	-			
Celery	-			
Carrot	-			
Lupin	-			
Mustard	-			
Leguminos plants	-			
Shellfish and crustaceans	-			
* young semi-hard cheese contains traces of lactose, the quantity, however, is virtually undetectable. lactose is decreasing as the cheese ripens longer				