

Emmental type 45+

GENERAL

Product number	E23G1B	Version	6
Snit	2,5mm	Date of creation	6/12/2016
Scale	/	Create by	QC

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, Potato starch, Salt, Starter culture, Rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Countries of origin
Emmental type 45+	≥ 97		
Pasteurised milk	95,6	cow	DK, DE, NL
Salt	1,4	mineral	DK, DE, NL
Starter culture	trace	microbial	DK, FR, NL, DE
Rennet	trace	microbial	DK, FR, NL, DE
Anti-caking agent: potato starch	≤ 3	vegetable	DE, NL

ENERGETICAL VALUES 100g product

		Standard	Tolerance
Energy	KJ	1486,3	+/- 100 KJ
	Kcal	357,6	+/- 25 kcal
Fat (g)		27,0	+/- 1,8%
Saturated fatty acids (g)		18,4	+/- 1,8%
Carbohydrate (g)		1,8	+/- 1,8%
Sugar (g)		0,1	+/- 1,8%
Protein (g)		27,0	+/- 1,8%
Salt (g)		1,4	+/- 0,6%

CHEMICAL VALUES 100g product

	Standard	Tolerance
Fat (%)	27,5	+/- 1,8%
Fat in dry matter (%)	45,5	+/- 1,8%
Dry matter (%)	60,5	+/- 1,8%
Moisture (%)	39,5	+/- 1,8%
Salt (%)	1,4	+/- 0,6%
pH	5,6	+/- 0,6%

MICROBIOLOGICAL VALUES

	m	M	BBD
Yeasts (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Molds (KVE/g)	10 ²	10 ³	No visual mold
E. coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococci (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25 g)	absent in 25g	absent in 25g	absent in 25g
Listeria monocytogenes (KVE/25 g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications
BE	ACS dairy	GMO absent
C0499	IFS	Irradiation absent
EG		Metal* absent

* detection on 2,5mm Ferro, 3,18mm Non Ferro, 5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	Shelf life (days)	Storage temperature (°C)
MAP	65	2-7

ALLERGENS

ALBA	GS1-code	Allergen - absent, + Present	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 >10 mg/kg or 10mg/l, expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Molluscs	-	-	-

PACKAGING & LOGISTICS

Product number	E23G1B0210049	E23G1B0350049	E23G1B0360049	E23G1B0205049			
PRIMARY PACKAGING	EAN-code	5425020251907	5425020250061	5425020250085	5425020256155		
	l x wx h (cm)	30x23x3	44x37x10	45x37x10	21x24x3		
	net weight (kg)	1	5	6	0,5		
	tare weight (kg)	0,012	0,025	0,029	0,007		
	material (COLOUR)*	OPA foil TRANSP.	OPA foil BLUE	OPA foil BLUE	OPA foil TRANSP.		
SECONDARY PACKAGING	EAN-code	5425020250511	5425020250078	5425020251631	5425020256162		
	pieces / secund. PAC	10	2	2	20		
	l x wx h (cm)	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5		
	net weight (kg)	10	10	12	10		
	tare weight (kg)	0,585	0,585	0,585	0,585		
TERTIARY PACKAGING	material	corrug board	corrug board	corrug board	corrug board		
	l x wx h (cm)	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15		
	net weight (kg)	480 à 560	480 à 560	576 à 672	480 à 560		
	tare weight (kg)	25	25	25	25		
	material	wooden pallet	wooden pallet	wooden pallet	wooden pallet		
numb. Tertiary pack/layer	8	8	8	8			
number layers/ pallet	6 à 7	6 à 7	6 à 7	6 à 7			

* conform EU legislation 10/2011

Intrastat	Transport temperature (°C)
04062000	2-7