

<b>Product name</b>	<b>Smoked processed cheese, 45% f.i.d.m., naturel, 3.0kg vacuum.</b>
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Product information				
Shape	sausage			
Consistency	regular			
Size	length max 40 cm			
Calibre	95mm			
Weight	3.0 kg			
Analytical				
Dry matter	52% ± 2%			
Moisture	48% ± 2%			
Fat in cheese	25% ± 1,5%			
Fat in dry matter	45-50%			
pH	5.8 ± 0.3			
Ingredients				
Cheese (cow's milk, salt, starter culture, rennet, preservative: sodium nitrate, color: annatto, carotene)	76,8	%		
Water	13	%		
Butter (cow's milk)	4	%		
Emulsifying salt; sodium polyphosphate, monosodium phosphate	3	%		
Corn Starch	3	%		
Salt	0,2	%		
Natural smoke				
Food value		per 100 gr	per portion (20 g)	GDA* (20 g)
Energy	kJ	1342	268	
	kcal	320	64	3
Protein		21,4	4	8
Carbohydrates		2,9	1	1
	<i>Lactose</i>	0,5	0	
Total fat		24,7	5	7
	<i>Saturated</i>	17,9	4	18
	<i>Mono-unsaturated</i>	6,2	1	
	<i>Poly-unsaturated</i>	0,6	0,1	
	<i>Trans fatty acids</i>	0,7	0,1	
Salt		2	0,4	7

Values are calculated

\* on a diet of 2000 kcal per day.

Microbiological	target value	maximum
Total plate count	< 10.000 cfu / gram	100.000 cfu/gram
Enterobacteriaceae	< 100 cfu /gram	< 100 cfu/gram
Staphylococcus aureus	< 100 cfu /gram	< 100 cfu/gram
E-coli	< 100 cfu /gram	< 100 cfu/gram
Yeasts	< 100 cfu /gram	< 1.000 cfu/gram
Moulds	< 100 cfu /gram	< 1.000 cfu/gram
Listeria monocytogenes	absent in 25 gram	absent in 25 gram
Salmonella	absent in 25 gram	absent in 25 gram

Packing		
Sausage casing	Cellulose	
Package	PE/PA	
Tare box	591	g
Size box	392x392x97	mm
Total in carton box	4	
No. of cartons per layer	6	
No. of cartons per pallet	60	

ALBA list			
Milk including lactose	+	Nuts	-
Egg	-	Celery	-
Fish	-	Mustard	-
Shellfish	-	Sesame	-
Gluten	-	Sulphate	-
Peanuts	-	Lupine	-
Soya	-	Molluscs	-

Storage
Store in a dry room which is free of penetrating smells. The Shelf life of an unopened package is 180 days

GMO declaration
This product is produced without the use of genetically modified organisms or products that have been emerged of genetically engineered products. Genetically modified organisms as they are defined by Directive 2001/18/EC and Regulation (EC) No 1829/2003. We also declare that all raw materials and ingredients for the productions of smoked processed cheese and the end products have not been treated with ionising radiation. All our products are free of antibiotics, hormones, pesticides and Nano components.

Metal detection
Fe 1,5 mm non Fe 2,5 mm SS 3,5 mm

Legislation
This product is produced according to the Dutch and European Legislation.