

Emmental type 45+

GENERAL

Snit	1,6 mm	Version	10
		Date of creation	25/05/2023
		Created by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised **MILK**, Starch, Salt, Starter culture, Rennet (microbial)

DECLARATION OF INGREDIENTS

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

ENERGETICAL VALUES 100g product

	Standard
Energy	1486
KJ	
Kcal	358
Fat (g)	27
Saturated fatty acids (g)	18
Carbohydrate (g)	1,8
Sugar (g)	0,1
Protein (g)	27
Salt (g)	1,4

CHEMICAL VALUES 100g product

	Standard
Fat (%)	28
Dry matter (%)	61
Moisture (%)	40
Salt (%)	1,4
pH	5,7

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
C0499	IFS	Irradiation
EG		Metal*
		absent
		absent
		absent

* detection on 2,5mm Ferro, 3,5mm Non Ferro, 4,5mm 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

PRIMARY PACKAGING	l x wx h (cm)	30x23x3	44x37x10	44x37x10	
	net weight (kg)	1	5	6	
	tare weight (kg)	0,02	0,02	0,02	
	material (COLOUR)*	OPA foil TRANSP.	OPA foil BLUE	OPA foil BLUE	
SECONDARY PACKAGING	pieces / second. PAC	10	2	2	
	l x wx h (cm)	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	
	net weight (kg)	10	10	12	
	tare weight (kg)	0,56	0,56	0,56	
	material	corrug board	corrug board	corrug board	
TERTIARY PACKAGING	l x wx h (cm)	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15	
	net weight (kg)	560	560	672	
	tare weight (kg)	25	25	25	
	material	wooden pallet	wooden pallet	wooden pallet	
	numb. sec. pack/layer	8	8	8	
	number layers/ pallet	7	7	7	

* conform EU legislation 10/2011

Intrastat	Transport temperature (°C)
04062000	2-7