



## PRODUCT SPECIFICATION

FM-052 GB

2

Date of issue: 05/05/2022

Page 1 of 2

This data sheet cancels and replaces all previously issued sheets for this product

**Product description: Dip Cheddar Cheese 2900 g**

**Labcode: POC SAL QUE 3X2900G 01 (28K)**

### 1. INGREDIENT LIST (according to EC Regulation No. 1169/2011)

#### Cheddar cheese sauce

Ingredients: water, rapeseed oil, modified starch, cheddar (MILK) (4,6%), MILK proteins, salt, coconut oil, natural flavourings (MILK), sugar, stabilizers: E415, E412; acidity regulator: E339; colours: E160a, paprika extract; acid: E330; antioxidant: E300.

### 2. AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	693 / 167	kJ / kcal
Fat	13	g
- of which saturates	3,0	g
Carbohydrate	11	g
- of which sugars	1,2	g
Fibre	0,1	g
Protein	3,0	g
Salt (=Na*2,5)	2,1	g

### 3. PRODUCT CHARACTERISTICS

#### 3.1. ORGANOLEPTIC

Appearance	Creamy sauce
Colour	Yellow orange
Taste	Cheese, typical, spicy
Odour	Cheese, typical

#### 3.2. PHYSICAL

Weight (g)	2 900 g e
Dimension (cm)	/

#### 3.3. MICROBIOLOGIE

Parameter	Maxima
Total Plate Count (30°C)	Free of pathogen and toxic germs. Free of anaerobic germs. Product is incubated for two weeks at 37°C during which time no fluctuation in the pH-value level is registered.
Yeasts and moulds	
E. Coli	
Staphylococcus aureus	
Listeria	
Salmonella	



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#### 4. ALLERGENS (mentioned in Annex IIIa of EU Directive 2003/89/EC and 2006/146/EC)

Allergen	Present	Allergen	Present
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	Milk and products thereof (including lactose)	Yes
Crustaceans and products thereof	No	Nuts* and products thereof	No
Molluscs and products thereof	No	Celery and products thereof	No
Eggs and products thereof	No	Mustard and products thereof	No
Fish and products thereof	No	Sesame seeds and products thereof	No
Peanuts and products thereof	No	Sulphur dioxide and sulphites (>10ppm)	No
Soybeans and products thereof	No	Lupin and products thereof	No

\*i.e. Almond (*Amygdalus communis L.*), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*)

#### 5. SHELF LIFE / STORAGE

Shelf life from production	24 months
Storage conditions	Room temperature
Shelf life after opening	3 days, stored at < 7 °C in a closed receptacle

#### 6. LOGISTICS

Units / consumerunit	2 900 g e
Consumerunits / box	3
Boxes / layer	11
Layers / palet	7
Boxes / palet	77

#### 7. SUITABLE FOR SPECIFIC DIETS

Suitable for a Vegan diet	No
Suitable for a Vegetarian diet	Yes

#### 8. GMO

This product is according to European legislation CE 1829/2003 and CE 1830/2003, manufactured from non genetically modified products.

#### 9. IONISATION

This product contains no ingredients that were treated by ionisation.