

Datum afgifte 12/10/20



ERP Code 90050000

## Ingrediënten

	Percentage
Gouda	100 %
- gepasteuriseerde melk	97.58 %
- zout	1.90 %
- zuursel	<1 %
- microbiëel stremsel	<1 %

## Ingrediëntendeclaratie

gepasteuriseerde MELK, zout, zuursel, microbiëel stremsel.

## Voedingswaarde

	100 g
Energie (kJ)	1436 kJ
Energie (kcal)	343 kcal
Eiwit	23.5 g
Koolhydraten	0 g
- Suikers	0 g
Vetten	28 g
- Verzadigd vet	19.5 g
Vocht	43 %
Zout	1.9 g
pH	5.3

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## Allergenen Informatie

Gluten	-
Tarwe	-
Rogge	-
Gerst	-
Haver	-
Spelt	-
Kamut	-
Schaaldieren	-
Ei	-
Vis	-
Aardnoten (pinda's)	-
Soja	-
Melk	+
Noten (schaalvruchten)	-
Amandelen	-
Hazelnoten	-
Walnoten	-
Cashewnoten	-
Pecannoten	-
Paranoten	-
Pistachenoten	-
Macadianoten	-
Selderij	-
Mosterd	-
Sesam	-
Zwavel dioxide en sulfieten (E220-E228)	-
Lupine	-
Weekdieren	-
Lactose	+
Cacao	-
Glutaminaat (E620-E625)	-
Kippenvlees	-
Koriander	-
Maïs	-
Peulvruchten	-
Rundvlees	-
Varkensvlees	-
Wortel	-

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## Microbiologische eigenschappen

Enterobacteriaceae	<1000	Kve/g
E.coli	<100	Kve/g
Coag.pos.Staphylococcen	<100	Kve/g
Gisten/Schimmels	<100000 / <5000	Kve/g
Listeria monocytogenes	neg.	/25g
Salmonella	neg.	/25g

## Notities

## Product en proces

Proces	Kaas conditioneren, op breedte brengen, in plakken snijden, onder beschermende atmosfeer verpakken en etiketteren, koel opslaan.
Vorm	15x5 cm
Gewicht	6x50x20 gram
Beschermende atmosfeer	CO2 / N2 (O2 < 3% tijdens verwerking).

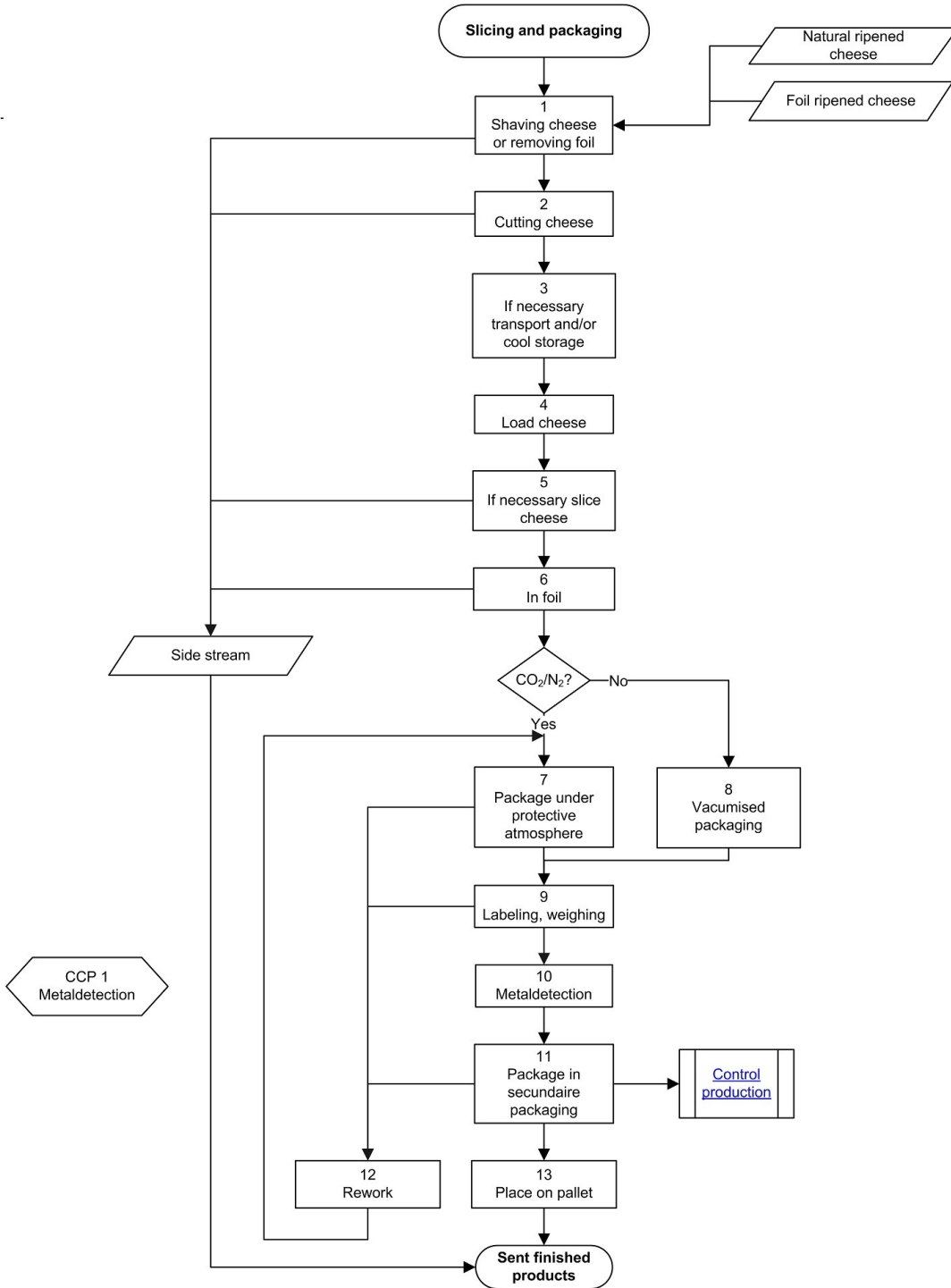
## Overige informatie

GMO status	Product is GMO vrij conform Europese wetgeving 1829/2003 en 1830/2003.
Houdbaarheid/opslag	10 weken bij maximaal 7 °C.

## Authorisatie

Naam	Ikbel Ben Amor
Afdeling	Q.A.

Flowdiagram



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## Statements

### Gluten

Hereby we guaranty that our products are gluten-free conform Commission Regulation (EC) No 828/2014.

### Radiation

No raw materials or products of Vepo Cheese have been exposed to radiation with the intent to preserve them.

### Primary packaging material

Primary packaging material is plastic. We hereby declare that our primary packaging material is in conformity with:

- European Regulation (EC) no. 1935/2004
- European Regulation no. 10/2011 of 14 January 2011 and amendments
- Regulation (EC) no. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

Bodegraven, 31.07.2020



Vepo Cheese  
PO Box 10  
2410 AA BODEGRAVEN  
THE NETHERLANDS

Ing. K. Kruyswijk  
QA Specialist  
Vepo Cheese

Vepo Cheese, location Bodegraven

Vepo Cheese, location Oudewater

EC approval:



EC approval:



Quality certificates:



Quality certificates: **ISA**  **CERT**  
BRC and IFS certified



Download certificates at [www.vepocheese.com](http://www.vepocheese.com)