

Emmental type 45+

GENERAL

| | | | |
|-------------|---------------|-------------------------|-------------------|
| Snit | 1,6 mm | Version | 9 |
| | | Date of creation | 11/05/2022 |
| | | Created by | QA |

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 | | EU |
| Pasteurised milk | 95,6 | cow | |
| Salt | 1,4 | mineral | |
| Starter culture | trace | microbial | |
| Rennet | trace | microbial | |
| Anti-caking agent: potato starch | ≤ 3 | vegetable | EU |

ENERGETICAL VALUES 100g product

| | Standard |
|---------------------------|----------|
| Energy | 1486 |
| | 358 |
| KJ | |
| Kcal | |
| 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 | certified | absent |
| EG | IFS | Irradiation |
| | | absent |
| | | Metal* |
| | | 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 / secund. 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 |
| TERTIARY PACKAGING | material | 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 |
| | 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 |