



# Product Information

**Leerdammer Code:**  
207207

**Lactalis Code (SPM):**  
207207

**Product Description:**  
LEERDAM LIGHT 8S 180GX22  
BE+LU

**Packaging Tax Information:**  
3511

## PRODUCTION SITE

**Brand:**  
Leerdammer

**Name and address:**  
Royal Lactalis Leerdammer B.V.  
PO Box 1306  
4145 ZG Schoonrewoerd  
Netherlands

**Factory:**  
Royal Lactalis Leerdammer B.V.  
Nudepark 9,  
Wageningen (NL)

**Certificate(s):**  
FSSC 22000  
ISO 9001  
ISO 14001  
ISO 45001  
Meadow milk  
VLOG (Non GMO)

**Sanitary Code:**  
NL Z0740 EG

**Subcontractor:**

**Certificate(s):**

**Sanitary Code:**

## PRODUCT

**Customs Code:**  
04069074

**Weight type:**  
Fixed weight (e)

**Packaging Type:**  
Thermoformed tray with  
thermoformed lid (MAP)

**Shelflife (in days):**  
90

**Storage conditions:**

**Country/ies of origin of the milk:**  
Netherlands

**Minimum Fat in dry matter (in %):**  
30,00

**Minimum Dry matter (in %):**  
50,20

**List of ingredients:**  
Ingredients: pasteurised cow's milk,  
common salt, lactic ferments (milk),  
vegetarian/microbial rennet.

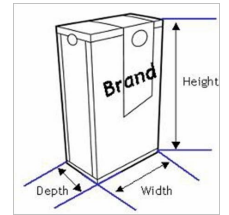
**Description:**  
Cheese, 30% fat in dry matter (30+)

**Local legal sales name:**  
Fromage / Kaas

## LOGISTIC INFORMATION

### Consumer unit

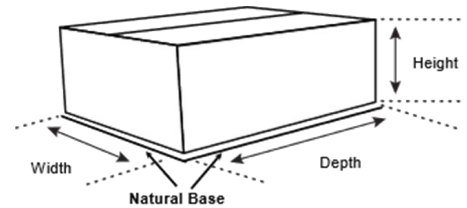
<b>GTIN (EAN Code):</b> 8721800402451	<b>Depth (mm):</b> 27,00
<b>Gross weight (g):</b> 194,7	<b>Width (mm):</b> 136,00
<b>Net Weight (g):</b> 180,00	<b>Height (mm):</b> 171,00



### Logistic unit

<b>GTIN (ITF Code):</b> 8721800402468	<b>Depth (mm):</b> 288,00
<b>Gross Weight (kg):</b> 4,481	<b>Width (mm):</b> 266,00
<b>Net Weight (kg):</b> 3,96	<b>Height (mm):</b> 181,00

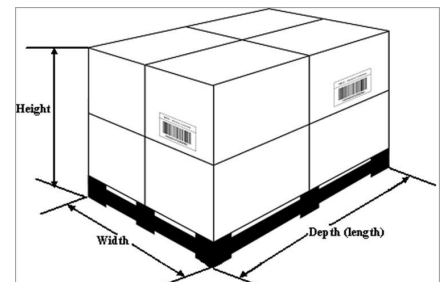
**Consumer unit / Logistic Unit:**  
22



### Pallet

<b>Gross Weight incl. pallet (kg):</b> 455,18	<b>Depth (mm):</b> 1 200,00
<b>Net weight (kg):</b> 380,16	<b>Pallet Width (mm):</b> 800,00
<b>Logistic units / Pallet:</b> 96	<b>Height incl. pallet (mm):</b> 1 598

**Logistic units / Layer:**  
12



## ORGANOLEPTIC CHARACTERISTICS

**Shape:**  
Slice

**Inner/outer appearance:**  
Round – oval eyes of 10 – 30 mm / Closed, clean, dry and smooth

**Taste:**  
Sweet, nutty, mild taste; additionally a slight brothy taste

**Smell:**  
No defects

**Texture:**  
Elastic and sliceable

## PHYSICO-CHEMICAL CHARACTERISTICS

<b>Moisture:</b> max. 49,8%	<b>Dry Matter:</b> min. 50,2%	<b>FIDM:</b> min. 30%	<b>pH:</b> 5,45 – 5,95
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## MICROBIOLOGICAL CHARACTERISTICS

**Enterobacteriaceae:**

&lt; 1000 cfu/g

**E. coli:**

&lt; 100 cfu/g

**Salmonella spp.:**

absent in 25 gram

**Listeria monocytogenes:**

absent in 25 gram

**Coagulase-positive staphylococci:**

&lt; 100 cfu/g

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**Additional comments Organoleptic/Physico-chemical/Microbiological:**

## NUTRITIONAL INFORMATION

Per 100 grams

**Energy (kcal):**

262,00

**Energy (kJ):**

1 094,00

**Fat (g):**

16,00

**of which saturated fat (g):**

10,50

**of which mono-unsaturated fat****(g):**

0,00

**of which poly-unsaturated fat (g):**

0,00

**of which trans fat (g):**

0,00

**Carbohydrate (g):**

0,009

**of which sugars (g):**

0,009

**Protein (g):**

29,50

**Salt (g):**

1,50

**Calcium (mg):**

950,00

**Phosphorus (mg):**

640,00

**Vitamin A (µg):**

130,00

**Vitamin B2 (mg):**

0,40

**Vitamin B12 (µg):**

2,30

**Vitamin K2 (µg):**

0,00

**Lactose (g):**

0,009

**Other mineral(s)/vitamin(s):**

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**Intentionally added allergens:**

Milk



CLAIMS

**Halal:**  
No

**Kosher:**  
No

**Meadow milk:**  
Yes

**Non-GM:**  
No

**Vegetarian claim possible:**  
Yes

**Nutritional Claims:**

- \* Light: contains 42% less fat than Leerdammer Original
- \* Naturally rich in proteins
- \* Naturally rich in vitamin B12
- \* Naturally rich in Calcium
- \* Lactose-free

**Health Claims:**

- \* proteins contribute to the maintenance of the muscles mass
- \* Calcium is needed for the maintenance of normal bones and teeth

**Other Claims:**

**Conditioning air in CU (if Packaging Type is MAP):**

Packaged in a protective atmosphere

**Other recommended labeling item(s):**

**Instructions for use (if any):**

**Non-GMO Statement**

We first wish to specify that it is our Policy to use "conventional" raw materials, ingredients... within the meaning of "not requiring GMO labelling" and this, since the introduction of ingredients produced from authorized GMO.

In addition, we don't use transgenic process in the manufacturing of our products.

We can, therefore, certify that this product does not require:

- written transmission of information relating to GMO as defined by EU Regulation 1830/2003 concerning the traceability of any additional food and animal feed produced from GMO,
- labeling relating to GMO as defined by EU Regulation 1829/2003 concerning genetically modified food and animal feed.