



Product Information

22/06/2022 09:48 - Rutger Menges
page 1 of 4

Leerdammer Code: 207209	Lactalis Code (SPM): 207209	Product Description: LEERDAM CARACT 6S 150GX10 NGMO BE+LU	Packaging Tax Information: 3421
-----------------------------------	---------------------------------------	--	---

PRODUCTION SITE

Brand:
Leerdammer

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

Factory:
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:
+4°C - +8°C

Country/ies of origin of the milk:
Netherlands

Minimum Fat in dry matter (in %):
48,00

Minimum Dry matter (in %):
58,40

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

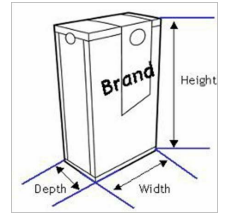
Description:
Cheese, 48% fat in dry matter (48+)

Local legal sales name:
Fromage / Kaas

LOGISTIC INFORMATION

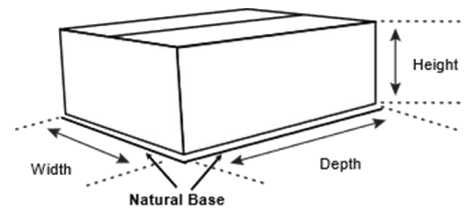
Consumer unit

GTIN (EAN Code): 8721800402475	Depth (mm): 24,00
Gross weight (g): 163,4	Width (mm): 136,00
Net Weight (g): 150,00	Height (mm): 171,00



Logistic unit

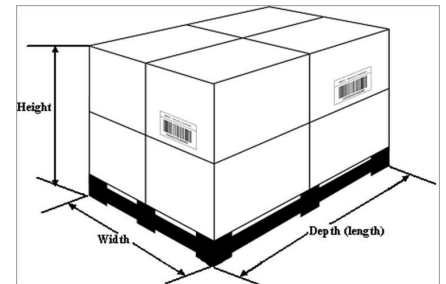
GTIN (ITF Code): 8721800402482	Depth (mm): 202,00
Gross Weight (kg): 1,729	Width (mm): 147,00
Net Weight (kg): 1,50	Height (mm): 181,00



Consumer unit / Logistic Unit:
10

Pallet

Gross Weight incl. pallet (kg): 467,62	Depth (mm): 1 200,00
Net weight (kg): 384,00	Pallet Width (mm): 800,00
Logistic units / Pallet: 256	Height incl. pallet (mm): 1 598
Logistic units / Layer: 32	



ORGANOLEPTIC CHARACTERISTICS

Shape:
Slice

Inner/outer appearance:
Round – oval eyes of 10 – 20 mm / Closed, clean, dry and smooth

Taste:
Clearly sweet, brothy and full-flavoured; perceptible nutty, fruity

Smell:
No defects

Texture:
Clearly soft and smooth; perceptible firm, stiff and incoherent; well sliceable

PHYSICO-CHEMICAL CHARACTERISTICS

Moisture: max. 41,6%	Dry Matter: min. 58,4%	FIDM: min. 48%	pH: 5,35 – 5,85
--------------------------------	----------------------------------	--------------------------	---------------------------

MICROBIOLOGICAL CHARACTERISTICS

Enterobacteriaceae: < 1000 cfu/g	Listeria monocytogenes: absent in 25 gram
E. coli: < 100 cfu/g	Coagulase-positive staphylococci: < 100 cfu/g
Salmonella spp.: absent in 25 gram	

Additional comments Organoleptic/Physico-chemical/Microbiological:
N/A

NUTRITIONAL INFORMATION

Per 100 grams

Energy (kcal): 368,00	Calcium (mg): 850,00
Energy (kJ): 1 527,00	Phosphorus (mg): 520,00
Fat (g): 30,00	Vitamin A (µg): 300,00
of which saturated fat (g): 20,00	Vitamin B2 (mg): 0,00
Carbohydrate (g): 0,009	Vitamin B12 (µg): 1,90
of which sugars (g): 0,009	Vitamin K2 (µg): 0,00
Protein (g): 24,50	Lactose (g): 0,009
Salt (g): 1,90	Other mineral(s)/vitamin(s): N/A

Intentionally added allergens:
Milk



CLAIMS

Halal:

No

Kosher:

No

Meadow milk:

Yes

Non-GM:

Yes

Vegetarian claim possible:

Yes

Nutritional Claims:

- * 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:

N/A

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

Packaged in a protective atmosphere

Other recommended labeling item(s):

N/A

Instructions for use (if any):

N/A