



<b>Leerdammer Code:</b> 207333	<b>Lactalis Code (SPM):</b> 207333	<b>Product Description:</b> LEERDAM CROQUE 6S 150GX12 FR	<b>Packaging Tax Information:</b> 3003
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## PRODUCTION SITE

**Brand:**

Leerdammer

**Name and address:**

Royal Lactalis Leerdammer B.V.  
PO Box 1306  
4145 ZG Schoonrewoerd  
Netherlands

**Factory:**

**Subcontractor:**  
Baackes & Heimes GmbH,  
Viersen (DE)

**Certificate(s):****Certificate(s):****Sanitary Code:**

**Sanitary Code:**  
DE NW40112 EG

## PRODUCT

**Customs Code:**

04069074

**Weight type:**

Fixed weight (e)

**Packaging Type:**

Thermoformed tray with flexible lid  
(MAP)

**Shelflife (in days):**

70

**Storage conditions:**

+4°C - +8°C

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

Netherlands

**Minimum Fat in dry matter (in %):**

50,00

**Minimum Dry matter (in %):**

55,00

**List of ingredients:**

Ingredients: pasteurised cow's  
skimmed **milk**, pasteurised cow's  
**milk, cream** (5%), common salt,  
lactic ferments (**milk**),  
vegetarian/microbial rennet.

**Description:**

Cheese, 50% fat in dry matter (50+)

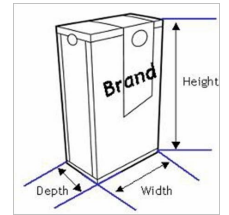
**Local legal sales name:**

Fromage au lait pasteurisé

LOGISTIC INFORMATION

Consumer unit

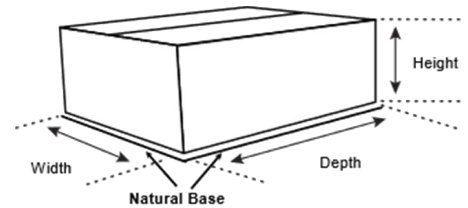
<b>GTIN (EAN Code):</b> 8721800401119	<b>Depth (mm):</b> 20,00
<b>Gross weight (g):</b> 160,2	<b>Width (mm):</b> 133,00
<b>Net Weight (g):</b> 150,00	<b>Height (mm):</b> 130,00



Logistic unit

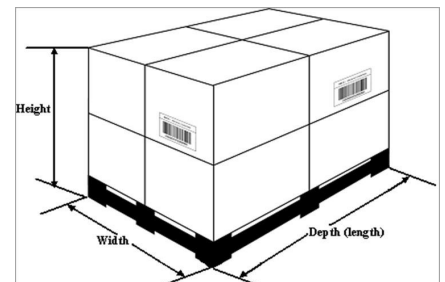
<b>GTIN (ITF Code):</b> 8721800401126	<b>Depth (mm):</b> 260,00
<b>Gross Weight (kg):</b> 2,044	<b>Width (mm):</b> 147,00
<b>Net Weight (kg):</b> 1,80	<b>Height (mm):</b> 147,00

**Consumer unit / Logistic Unit:**  
12



Pallet

<b>Gross Weight incl. pallet (kg):</b> 542,13	<b>Depth (mm):</b> 1 200,00
<b>Net weight (kg):</b> 455,40	<b>Pallet Width (mm):</b> 800,00
<b>Logistic units / Pallet:</b> 253	<b>Height incl. pallet (mm):</b> 1 767
<b>Logistic units / Layer:</b> 23	



ORGANOLEPTIC CHARACTERISTICS

**Shape:**  
Slice

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

**Taste:**  
Pleasantly bouillon, fruity and sweet with a mild cheese flavour

**Smell:**  
No defects

**Texture:**  
Smooth with a perceptible 'bite', well sliceable

PHYSICO-CHEMICAL CHARACTERISTICS

<b>Moisture:</b> max. 45,0%	<b>Dry Matter:</b> min. 55,0%	<b>FIDM:</b> min. 50%	<b>pH:</b> 5,40 – 5,70
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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

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

N/A

## NUTRITIONAL INFORMATION

## Per 100 grams

**Energy (kcal):**

352,00

**Energy (kJ):**

1 460,00

**Fat (g):**

29,50

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

20,00

**Carbohydrate (g):**

0,009

**of which sugars (g):**

0,009

**Protein (g):**

21,50

**Salt (g):**

1,70

**Calcium (mg):**

700,00

**Phosphorus (mg):**

500,00

**Vitamin A (µg):**

290,00

**Vitamin B2 (mg):**

0,36

**Vitamin B12 (µg):**

2,10

**Vitamin K2 (µg):**

0,00

**Lactose (g):**

0,009

**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