

# Cheddar 50+ rood gemalen 10 x 1 kg

Datum afgifte

23-2-2024



ERP Code

18100021

## Ingrediënten

	Percentage
gepasteuriseerde melk	96.3 %
zetmeel	2 %
zout	1.7 %
microbieel stremsel	<1 %
zuursel	<1 %
kleurstof (E160b(ii))	<1 %

## Ingrediëntendeclaratie

gepasteuriseerde MELK, zetmeel, zout, microbieel stremsel, zuursel, kleurstof (E160b(ii)).

## Voedingswaarde

	100 g
Energie (kJ)	1695 kJ
Energie (kcal)	405 kcal
Eiwit	24.4 g
Koolhydraten	1.7 g
- Suikers	0.1 g
Vetten	33.8 g
- Verzadigde vetzuren	21.2 g
Vezels	0 g
Vocht	37.2 %
Zout	1.7 g
pH	5.3

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## Allergenen Informatie

Gluten	-
Schaaldieren	-
Ei	-
Vis	-
Pinda's (aardnoten)	-
Soja	-
Melk	+
Noten	-
Selderij	-
Mosterd	-
Sesam	-
Zwaveloxide en sulfieten (E220-E228)	-
Lupine	-
Weekdieren	-

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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, snijden, raspen, onder beschermende atmosfeer verpakken en etiketteren, koel opslaan.
Vorm	4.0 mm
Gewicht	10 x 1 kilo
Beschermende atmosfeer	CO2 / N2 (O2 < 3% tijdens verwerking).

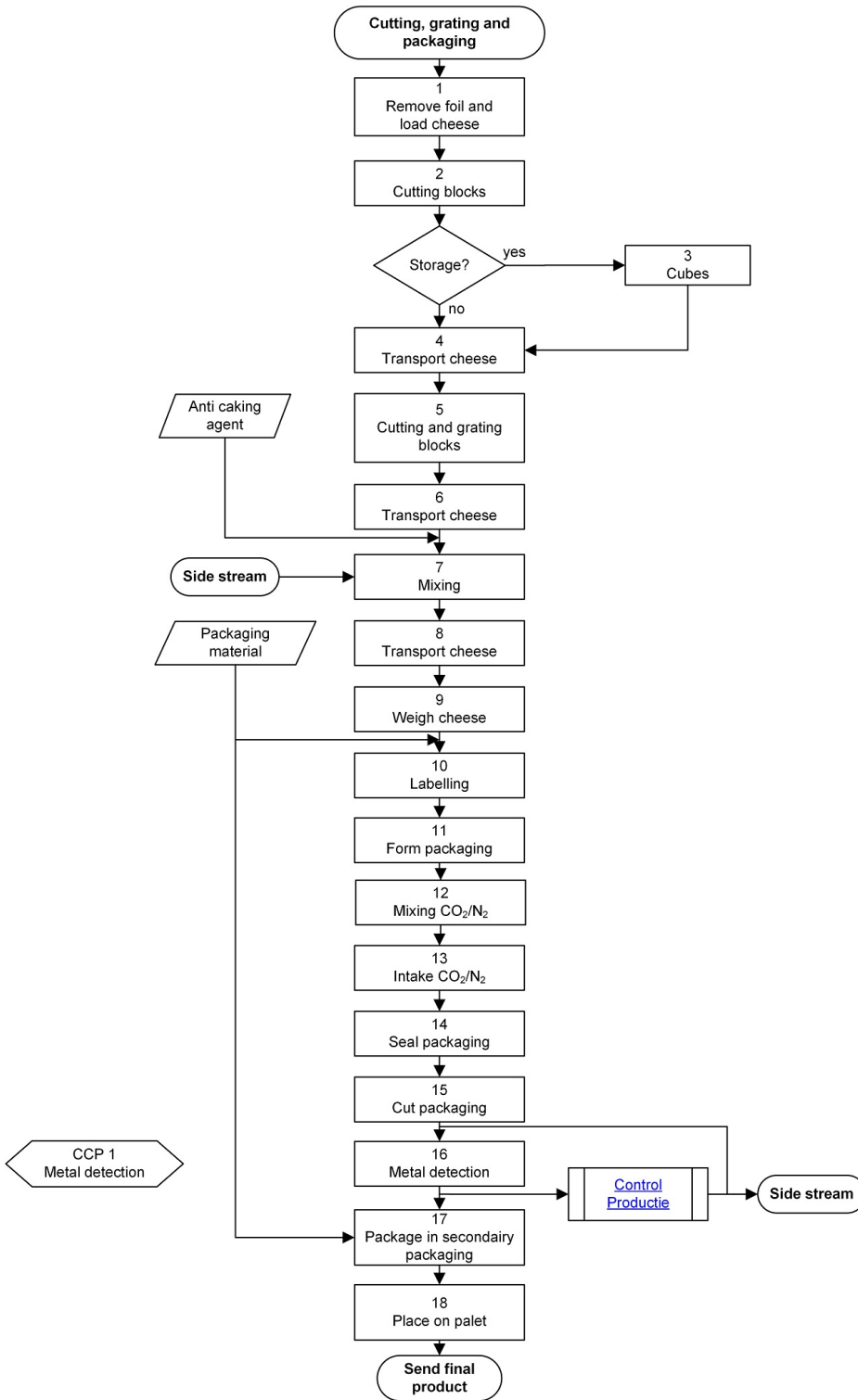
## Overige informatie

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

## Authorisatie

Naam	Karel Kruyswijk
Afdeling	Q.A.

Flowdiagram



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## Statements

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### Gluten

Hereby we guarantee 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, 13.12.2023



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:

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