

Cheddar rouge 50% tranches 6x50x20g / 9x9cm

Date de remise 9-5-2023



ERP Code	88020010
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Provenance des ingrédients

	Pourcentage
Cheddar rouge	100 %
- lait pasteurisé	98.28 %
- sel	1.70 %
- coagulant microbien	<1 %
- ferments lactiques	<1 %
- colorant (E160b(ii))	<1 %

Liste d'ingrédients

LAIT pasteurisé, sel, coagulant microbien, ferments lactiques, colorant (E160b(ii)).

Valeurs nutritionnelles

	100 g
Energétique	1702 kJ
Energétique	407 kcal
Protéines	24.9 g
Glucides	0.1 g
- Sucres	0.1 g
Matières grasses	34.5 g
- Acides gras saturés	21.6 g
Fibre alimentaire	0 g
Eau	37.5 %
Sel	1.7 g
pH	5.3

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Allergènes

Gluten	-
Crustacés	-
Oeuf	-
Poisso	-
Arachides/ cacahuètes	-
Soja	-
Lait	+
Fruits à coques	-
Céleri	-
Moutarde	-
Grains de sésame	-
Dioxyde de soufre et sulfites (E220-E228)	-
Lupin	-
Mollusques	-

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Données Microbiologiques

Enterobacteriaceae	<1000	Kve/g
E.coli	<100	Kve/g
Coag.pos.Staphylococcen	<100	Kve/g
Levure/Moisissure	<100000 / <5000	Kve/g
Listeria monocytogenes	neg.	/25g
Salmonella	neg.	/25g

Notes

Produits et processus

Processus	Conditionner le fromage, couper, trancher, emballer sous atmosphère protectrice, étiqueter, conserver au frais.
Dimensions	9x9 cm
Poids net	6x50x20 gram
Atmosphère protectrice	CO2 / N2 (O2 < 3% pendant la production).

Autres renseignements

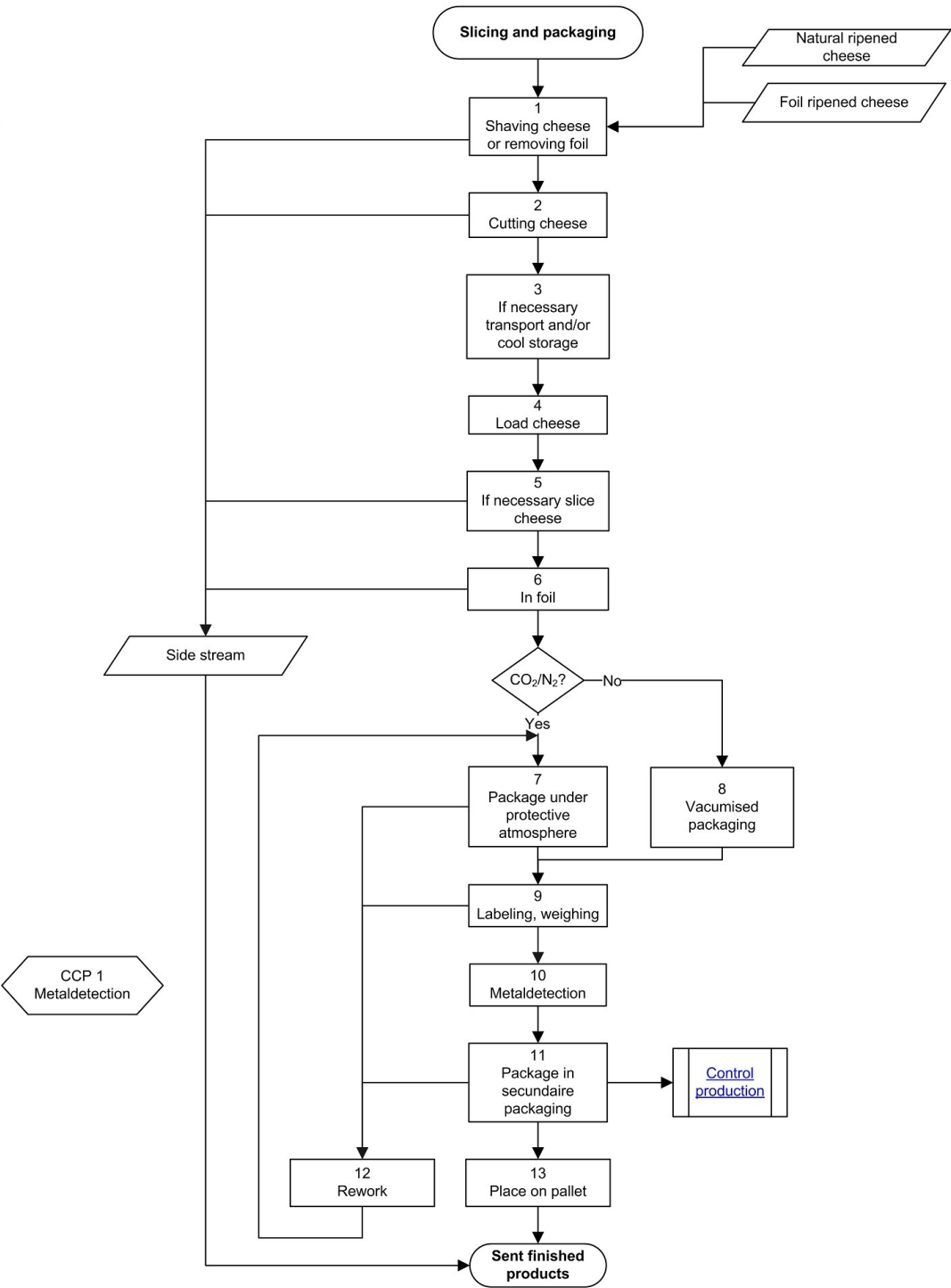
OGM	Produit est sans OGM conformité la règlements CE 1829/2003 et 1830/2003.
D.L.U.O.	10 semaines à max. 7 °C.

Rédacteur

Nom	Karel Kruyswijk
Service	Q.A.



Flowdiagram



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Statements

Gluten

Hereby we guaranty that 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, 27.03.2023

 Vepo Cheese
PO Box 10
2410 AA BODEGRAVEN
THE NETHERLANDS

Ing. K. Kruyswijk
QA Specialist
Vepo Cheese

Vepo Cheese, location Bodegraven

EC approval:



Quality certificates:



Vepo Cheese, location Oudewater

EC approval:



Quality certificates:



Download certificates at www.vepocheese.com