

Swiss Style 29% Fat Cheese Slices 6x1x50x20g / 10x10cm

Date printed 11-4-2024



| | |
|----------|----------|
| ERP Code | 82270106 |
|----------|----------|

Ingredient list

| | Percentage |
|--------------------|------------|
| Emmental | 100 % |
| - pasteurized milk | 98.28 % |
| - salt | 1.20 % |
| - starterculture | <1 % |
| - microbial rennet | <1 % |

Ingredient declaration

pasteurized MILK, salt, starterculture, microbial rennet.

CONTAINS: MILK

Nutritional information

| | 100 g |
|-------------------------|----------|
| Energy | 1549 kJ |
| Energy | 371 kcal |
| Proteins | 28 g |
| Carbohydrates | 0 g |
| - Sugars | 0 g |
| Fat | 29 g |
| - Saturated fatty acids | 20 g |
| Fibre | 0 g |
| Moisture | 38.5 % |
| Salt | 1.2 g |
| pH | 5.7 |

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Allergen information

| | |
|---|---|
| Gluten | - |
| Crustaceans | - |
| Egg | - |
| Fish | - |
| Peanuts | - |
| Soy | - |
| Milk | + |
| Nuts | - |
| Celery | - |
| Mustard | - |
| Sesame | - |
| Sulphur dioxide and sulphites (E220-E228) | - |
| Lupin | - |
| Molluscs | - |

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Microbiological data

| | | |
|-------------------------|-----------------|-------|
| Enterobacteriaceae | <1000 | Kve/g |
| E.coli | <100 | Kve/g |
| Coag.pos.Staphylococcen | <100 | Kve/g |
| Yeast/Moulds | <100000 / <5000 | Kve/g |
| Listeria monocytogenes | neg. | /25g |
| Salmonella | neg. | /25g |

Notes

Product and process

| | |
|-----------------------|--|
| Process | Preparation of cheese, cutting, slicing, packaging in a protective atmosphere, labeling, cool storage. |
| Dimensions | 10x10 cm |
| Weight | 6x50x20 gram |
| Protective atmosphere | CO2 / N2 (O2 < 3% during production). |

Additional information

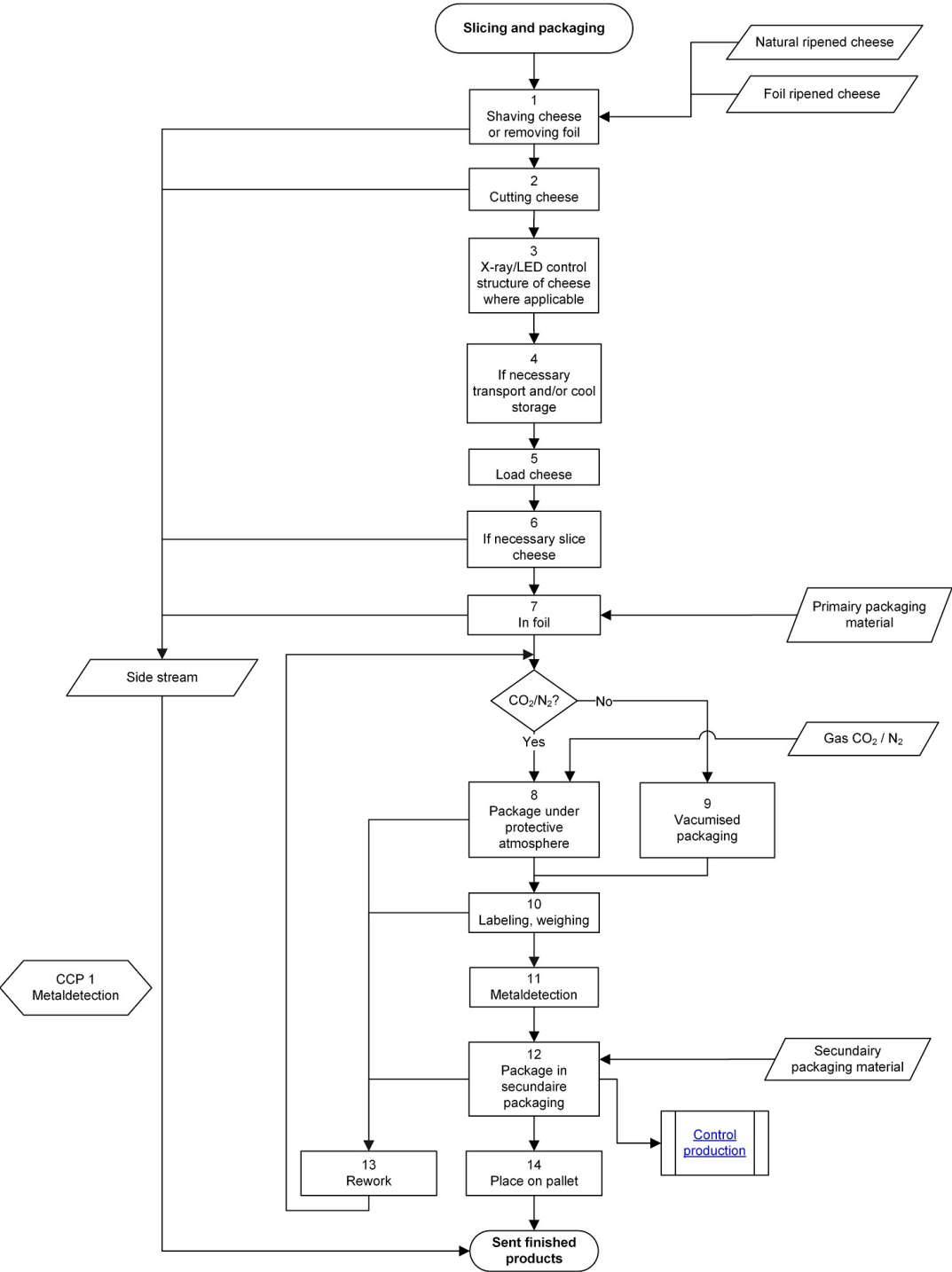
| | |
|--------------------|--|
| GMO | Product is GMO-free according to EC regulations 1829/2003 and 1830/2003. |
| Tenability/Storage | 10 weeks at max. 7 °C. |

Authorisation

| | |
|------------|-----------------|
| Name | Karel Kruyswijk |
| Department | Q.A. |



Flowdiagram



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Statements

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