

Processed Cheese Food Slices with Cheddar

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|--------------|----------------|---------------------------------|--------------------------------|---------------------------------|
| Version: 005 | Status: Gültig | Erstellt: 26.06.2019 / M. Ortig | Geprüft: 26.06.2019 / M. Ortig | Freigabe: 26.06.2019 / M. Ortig |
|--------------|----------------|---------------------------------|--------------------------------|---------------------------------|

Customer: Bloomfield

Product: Processed Cheese Food Slices
Processed Cheese Food, 45% Fdm

Ingredients: Cheddar Cheese (**Milk**) (60%), Water, Butter (**Milk**), **Milk** Protein, Emulsifying Salts (E331, E339), Whey Powder (**Milk**), Skimmed **Milk** Powder, Natural Cheese Flavour (**Milk**), Salt, Acid Regulator: Lactic Acid, Colours: Beta Carothene, Paprica Extract; Preservative: Sorbic Acid, Anticaking Agent: Sunflower Lecithin.

Nutritional Information per 100 g:

| | |
|---------------------------|----------|
| Energy [kJ/kcal] | 1382/333 |
| Fat [g] | 27 |
| Saturated Fatty Acids [g] | 17,5 |
| Carbohydrates [g] | 3,5 |
| Sugars [g] | 3,5 |
| Protein [g] | 19 |
| Salt [g] | 3,7 |

Chemical Requirements:

| | |
|-------------------------------------|-----------|
| Dry matter [%] | Min. 56,5 |
| Fat in dry matter [%] | Min. 45 |
| pH | 5,3 – 5,9 |
| Salt (calculated from chloride) [%] | 1,9 – 2,5 |

Allergen and Food Sensitivity Information:

Milk and Milk products including Lactose.

Physical Requirements:

| | |
|------------|--|
| Colour | Orange to slightly red |
| Appearance | Smooth and shiny surface |
| Texture | Elastic and not breaking when separating from each other |
| Flavour | Typical mild cheddar taste |

Microbiological Requirements:

| | |
|---------------------------|------------------|
| Aerobic Total Plate Count | < 10 000 CFU/g |
| Coliforms | < 20 CFU/g |
| Yeast | < 1000 CFU/g |
| Mold | < 1000 CFU/g |
| Salmonella species | not detected/25g |
| Listeria monocytogenes | not detected/25g |

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|------------------|-------------------|------------------------------------|-----------------------------------|------------------------------------|

Storage temperature: +1 to +7°C

Shelf life: 6 months

Package: packed under protective atmosphere

Weight per package: 1,082 kg

Slices per package : 88 slices à 12,3 g

Dimensions of slices: 76 mm x 76 mm +/- 3mm

Slices are stagger stacked with an alternating overlap to ease separation

9 packages per case

Veterinary Number:

