

Emmental Mix geraspt 10x1kg

Datum afgifte

20-02-2018



ERP Code

13102810

Ingrediënten

	Percentage	Land
kaas	39,0%	
water	28,3%	
zetmeel	16,2%	
palmolie	13,0%	
voedingsvezel (bamboe)	1,2%	
zout	1,2%	
mager melkpoeder	<1%	
smeltzout (E339,E330)	<1%	
conserveringsmiddel (E202)	<1%	
kleurstof (E160a)	<1%	
aroma	<1%	

Ingrediëntendeclaratie

KAAS, water, zetmeel, palmolie, voedingsvezel (bamboe), zout, mager MELKpoeder, smeltzout (E339,E330), conserveringsmiddel (E202), kleurstof (E160a), aroma

Voedingswaarde

	100 g	
Energie	1357	kJ
Energie	325	kcal
Eiwitten	11,5	g
Koolhydraten	14,0	g
- Suikers	0,4	g
Vetten	24,7	g
- Verzadigd	14,3	g
Voedingsvezels	1,2	g
Natrium	0,65	g
Vocht	45,9	g
Zout	1,6	g

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Allergenen Informatie

1.0 Gluten	-
1.1 Tarwe	-
1.2 Rogge	-
1.3 Gerst	-
1.4 Haver	-
1.5 Spelt	-
1.6 Kamut	-
2.0 Schaaldieren	-
3.0 Ei	-
4.0 Vis	-
5.0 Aardnoten (pinda's)	-
6.0 Soja	-
7.0 Melk	+
8.0 Noten (schaalvruchten)	-
8.1 Amandelen	-
8.2 Hazelnoten	-
8.3 Walnoten	-
8.4 Cashewnoten	-
8.5 Pecannoten	-
8.6 Paranoten	-
8.7 Pistachenoten	-
8.8 Macadamianoten	-
9.0 Selderij	-
10.0 Mosterd	-
11.0 Sesam	-
12.0 Zwaveldioxide en sulfieten (E220 - E228)	-
13.0 Lupine	-
14.0 Weekdieren	-
20.0 Lactose	+
21.0 Cacao	-
22.0 Glutamaat (E620 - E625)	-
23.0 Kippenvlees	-
24.0 Koriander	-
25.0 Maïs	-
26.0 Peulvruchten	-
27.0 Rundvlees	-
28.0 Varkensvlees	-
29.0 Wortel	-

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Microbiologische eigenschappen (max./gram)

Enterobacteriaceae	1000
E.coli	100
Coag.pos.Staphylococcen	100
Gisten/Schimmels	100.000 / 5000
Listeria monocytogenes	neg /25g
Salmonella	neg /25g

Product en proces

Proces	Kaas conditioneren, snijden, raspen, onder beschermende atmosfeer verpakken en etiketteren, koel opslaan.
Vorm	ca. 3 mm.
Gewicht	ca. 10x1 kg.
Beschermende atmosfeer	CO ₂ / N ₂ (O ₂ < 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	K.Kruyswijk
Afdeling	Q.A.

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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 no. 321/2011, no. 1282/2011 and 1183/2012) repealing Directive 2002/72/EC and amendments
- Regulation (EC) no. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

Bodegraven, 01.05.2017

Vepo Cheese
PO Box 10
2410 AA BODEGRAVEN
THE NETHERLANDS

Ing. K. Kruyswijk
QA Officer
Vepo Cheese

Vepo Cheese, location Bodegraven

EC approval:



Quality certificates:



Vepo Cheese, location Oudewater

EC approval:



Quality certificates:



Download certificates at www.vepocheese.com

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Flowdiagram

