

Gouda 48+ Folie 5x25x40g/20x10cm

Datum afgifte

20-02-2018



ERP Code

90280009

Ingrediënten

| | Percentage | Land |
|-----------------------|------------|------|
| gepasteuriseerde melk | 97,6% | |
| zout | 1,9% | |
| zuursel | <1% | |
| microbieel stremsel | <1% | |

Ingrediëntendeclaratie

gepasteuriseerde MELK, zout, zuursel, microbieel stremsel

Voedingswaarde

| | 100 g | |
|----------------|-------|------|
| Energie | 1494 | kJ |
| Energie | 357 | kcal |
| Eiwitten | 22,8 | g |
| Koolhydraten | 0,0 | g |
| - Suikers | 0,0 | g |
| Vetten | 29,9 | g |
| - Verzadigd | 20,3 | g |
| Voedingsvezels | 0,0 | g |
| Natrium | 0,75 | g |
| Vocht | 41,8 | g |
| Zout | 1,9 | 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, op breedte brengen, in plakken snijden, onder beschermende atmosfeer verpakken en etiketteren, koel opslaan. |
| Vorm | ca. 20x10 cm. |
| Gewicht | ca. 5x(25x40g) |
| 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