



Gouda 48+ julienne

GENERAL

Snit	Julienne 3,2mm	Version	16
Scale	/	Date of creation	28/11/2022
		Create by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, starch, salt, starter culture, rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Countries of origin
Gouda 48+	≥ 97		Europe
Pasteurised milk	95,4	cow	
Salt	1,6	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	
Anti-caking agent: starch	≤ 3	vegetable	Europe

ENERGETICAL VALUES 100g

	Standard
Energy	1535
KJ	
Kcal	370
Fat (g)	29
Saturated fatty acids (g)	20
Carbohydrate (g)	1,8
Sugar (g)	0,1
Protein (g)	25
Salt (g)	1,7

CHEMICAL VALUES

	Standard
Fat (%)	30
Dry matter (%)	56
Moisture (%)	44
Salt (%)	1,7
pH	5,3

MICROBIOLOGICAL VALUES

	m	M	BBD
Yeasts (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Molds (KVE/g)	10 ²	10 ³	no visual mold
E. coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococci (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25 g)	absent in 25g	absent in 25g	absent in 25g
Listeria monocytogenes (KVE/25 g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵



APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications
BE	ACS dairy certified	GMO absent
C0499	IFS certified	irradiation absent
EG		Metal* absent

* detection on 2,5mm Ferro, 3,5mm Non Ferro, 4,5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	Shelf life (days)	Storage temperature (°C)
MAP	55	2-7
MAP	365	-18°C

ALLERGENS

ALBA	GS1 -code	Allergen - Absent, + Present	Product	Line	Factory
1.0	AW	Cereals	-	-	-
2.0	AC	Crustacean	-	-	-
3.0	AE	Eggs	-	-	+
4.0	AF	Fish	-	-	-
5.0	AP	Peanuts (pinda's)	-	-	-
6.0	AY	Soya	-	-	-
7.0	AM	Milk	+	+	+
8.0	AN	Nuts	-	-	-
9.0	BC	Celery	-	-	-
10.0	BM	Mustard	-	-	-
11.0	AS	Sesame	-	-	-
12.0	AU	Sulphur dioxide and sulphites at concentrations >10 mg/kg or 10mg/l , expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Mollucs	-	-	-

PACKAGING & LOGISTICS

	19,7x15x3	21 x 24,5 x 1,5	30x23x3	36x23x 5	36x23x 5	43x25x9	45x27x10	
PRIMARY PACKAGING	l x wx h (cm)	19,7x15x3	21 x 24,5 x 1,5	30x23x3	36x23x 5	36x23x 5	43x25x9	45x27x10
	net weight (kg)	0,15	0,5	1	2	2	5	6
	tare weight (kg)	0,02	0,02	0,02	0,024	0,024	0,026	0,026
	material (COLOUR)*	OPA foil TR	OPA foil TR	OPA foil TR	OPA foil TR	OPA foil TR	OPA foil BL	OPA foil BL
SECONDARY PACKAGING	pieces / secund. PAC	12	20	10	5	6	2	2
	l x wx h (cm)	28,8x21,2x15,4	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5
	net weight (kg)	1,8	10	10	10	12	10	12
	tare weight (kg)	0,45	0,56	0,56	0,56	0,56	0,56	0,56
	material	corrug board	corrug board	corrug board	corrug board	corrug board	corrug board	Corrug. Board
TERTIARY PACKAGING	l x wx h (cm)	120x80x15	120x80x15	120x80x15	120x80x15	120x80x15	120x80x15	120x80x15
	net weight (kg)	352,8	560	480 à 560	480 à 560	576 à 672	480 à 560	672
	tare weight (kg)	25	25	25	25	25	25	25
	material	wooden pallet	wooden pallet	wooden pallet	wooden pallet	wooden pallet	wooden pallet	wooden pallet
	numb. sec. pack/layer	14	8	8	8	8	8	8
number layers/ pallet	14	7	6 à 7	6 à 7	6 à 7	6 à 7	7	

* conform EU legislation 10/2011

Intrastat	Transport temperature (°C)
04062000	Same as storage temperature