

Queso Edam en lonchas, 40% M.G. e.m.s.

Datum afgifte

27-09-2016



Ingrediënten

| | Percentage | Land |
|-----------------------|------------|------|
| leche pasteurizada | 97,5% | |
| sal | 2,0% | |
| fermento láctico | <1% | |
| coagulante microbiano | <1% | |

Ingrediëntendeclaratie

leche pasteurizada, sal, fermento láctico, coagulante microbiano

Voedingswaarde

| | 100 g | |
|---------------------|-------|------|
| Valor energetico | 1314 | kJ |
| Valor energetico | 314 | kcal |
| proteínas | 25,3 | g |
| hidratos de carbono | 0,0 | g |
| Azúcares | 0,0 | g |
| almidón | 0,0 | g |
| Grasas | 23,9 | g |
| Saturadas | 16,2 | g |
| Fibra alimentaria | 0,0 | g |
| Sodio | 0,79 | g |
| humedad | 44,8 | g |
| Sal | 2,0 | g |

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Alergenos

| | |
|--|---|
| Gluten | - |
| Trigo | - |
| Centeno | - |
| Cebada | - |
| Avena | - |
| Espelta | - |
| Kamut | - |
| Crustáceos | - |
| Huevo | - |
| Pescado | - |
| Cacahuetes | - |
| Soja | - |
| Leche | + |
| Frutos secos | - |
| Almendras | - |
| Avellanas | - |
| Nueces | - |
| Anacardos | - |
| Nuez de pecan | - |
| Nueces de Brasil | - |
| Pistachos | - |
| Nueces Macademia | - |
| Apio | - |
| Mostaza | - |
| Sésamo | - |
| Dióxido de azufre y sulfitos (E220 - E228) | - |
| Lupine | - |
| Mollusca | - |
| Lactosa | + |
| Cacao | - |
| Glutamato (E620 - E625) | - |
| Pollo | - |
| Cilantro | - |
| Maíz | - |
| Legumbres | - |
| Ternera | - |
| Carne de cerdo | - |
| Zanahoria | - |

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Datos Microbiologicos (número máximo/gramo)

| | |
|--------------------------|----------------|
| Enterobacteriaceae | 1000 |
| E.coli | 100 |
| Coag.pos.Staphylococccen | 100 |
| Levaduras / mohos | 100.000 / 5000 |
| Listeria monocytogenes | neg /25g |
| Salmonella | neg /25g |

Productos y procesos

| | |
|----------------------|--|
| Processus | Elaboración del queso, cortar, empaquetar en atmósfera protectora, etiquetar, conservar al fresco. |
| Dimensiones | Lonchas: ca. 10x10 cm. |
| Peso neto | ca. 6x(50x20g) la caja. |
| Atmósfera protectora | CO2 / N2 (O2 < 1% durante la producción). |

Otra información

| | |
|--------------------------|--|
| OGM | De acuerdo a las reglamentaciones 1829/2003 y 1830/2003, este producto NO es de Origen Genéticamente Modificado (GMO). |
| Caducidad / conservación | 10 semanas a max. 7 °C. |

Autorización

| | |
|--------------|-------------|
| Nombre | K.Kruyswijk |
| Departamento | Q.A. |

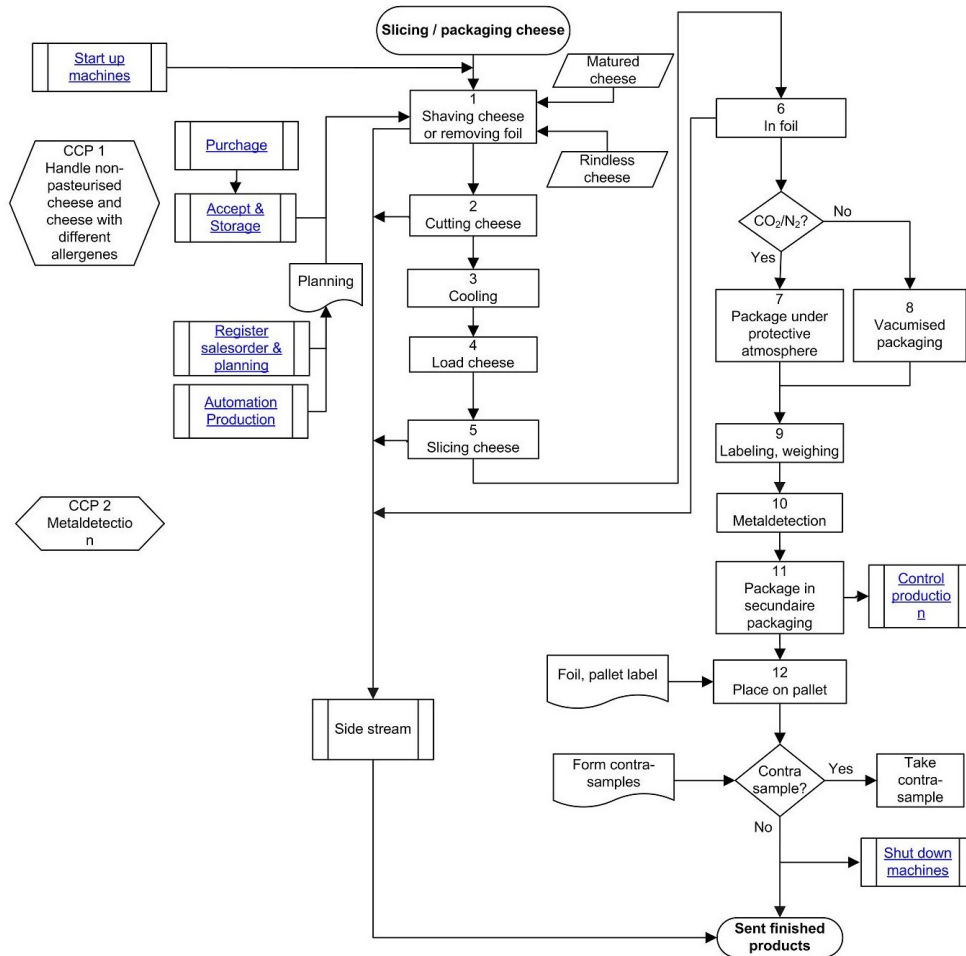
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Flowdiagram



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Statements

Gluten

Hereby we guaranty that our products are gluten-free conform Commission Regulation (EC) No 41/2009.

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, 15.06.2016

Vepo Cheese
PO Box 10
2410 AA BODEGRAVEN
THE NETHERLANDS

Ing. K. Kruyswijk
QA Officer
Vepo Cheese

Vepo Cheese, location Bodegraven

Vepo Cheese, location Oudewater

EC approval:



EC approval:



Quality certificates:



Quality certificates: **ISA**  **CERT**

BRC and IFS certified

Download certificates at www.vepocheese.com