

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

10248765
15 January 2019
21 April 2021
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Emmental Cheese 90x90x20g slices 6x1kg

Short Product Name:
Emmental

Product Description:
90x90x20g slices Emmental Cheese packed in clear base web film, 550µm, heat sealed with combination of either clear or blue PA/EVOH/PE sealing film

General Information

Food/Drink :	Food
Product Category :	Chilled
Generic Product Type :	Cheese

Supplier's Product Code :
10248765
Supplier: Dairygold Food Ingredients
Lancaster Fields
Crewe Gates Industrial Estate
Crewe
Cheshire
CW1 6FU
United Kingdom
P:
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OUTER PRODUCT

Outer case Information

Outer Case GTIN :	Not specified.	Outer Case Length :	362 mm
Packaging Type Description :	Case	Outer Case Width :	297 mm
Total Quantity of Inner Units in Outer Case :	6 Units	Outer Case Height :	160 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	6.03 kg
		Product Net Weight :	6.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	11 Cases	Pallet Height :	1.37 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	522.34 kg
Quantity of Cases Per Pallet :	77 Cases		

Logistical Information

Shelf Life from Time of Production :	56 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	42 Days	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	297.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	12,474.00 g	Wood Total :	25,000.00 g
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :

*As part of the manufacturing process, propionic acid bacterium is used which during ripening consumes the cheeses lactic acids which are converted into a combination of acids and carbon dioxide. Throughout the maturing process, this continues and therefore blowing is to be expected.

As we gas flush our product with 80% nitrogen, we are creating an atmosphere without the presence of oxygen. As propionic acid bacterium is anaerobic, we promote further growth of this bacteria, this is shown by further gas production within the bag showing a ballooned appearance after processing."

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Netherlands (the)

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Plastic Pack

Variable Weight Consumer Item : No

Net Drained Weight : 1.000 kg

Inner Unit Length : 360 mm

Inner Unit Height : 40 mm

Inner Unit Width : 123 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :
1kg

Handling Information

Directions For Use :
Ready to eat

Storage Instructions :
Keep chilled <5oC

Dietary Information

Ingredients :

Emmental cheese (MILK)

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	Yes
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	30.00 g or ml
Count per 100g :	3 Pieces
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,527.00 kJ
Energy per 100 G/ML :	368.00 kcal
Fat per 100 G/ML :	28.5 g
- of which Saturates per 100 G/ML :	19.8 g
- of which Mono-unsaturates per 100 G/ML :	7.9 g
- of which Polyunsaturates per 100 G/ML :	0.8 g
Trans Fats per 100 G\ML :	0.69 g
Carbohydrate Per 100 G/ML :	<0.5 g
- of which Sugars per 100 G/ML :	<0.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	0.00 g
Fibre per 100 G/ML :	<0.5 g
Protein per 100 G/ML :	27 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	0.477 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	47.00 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	27.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	GB AX 007

Standards Testing

Do you undertake trend analysis of microbiological results? : Yes

Is shelf life testing undertaken? : Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Coagulase-positive Staphylococci (cfu/g or ml)	Occasionally	<20	20	100g	Finished product testing as per risk assessed microbiological sampling plan
E. Coli (cfu/g or ml)	Occasionally	<10	10	100g	Finished product testing as per risk assessed microbiological sampling plan
Enterobacteriaceae (cfu/g or ml)	Occasionally	<100	100	100g	Finished product testing as per risk assessed microbiological sampling plan
Listeria SPP	Occasionally	<0	0	100g	Finished product testing as per risk assessed microbiological sampling plan
Moulds (cfu/g or ml)	Occasionally	<10000	10000	100g	Finished product testing as per risk assessed microbiological sampling plan
Salmonella	Occasionally	<0	0	100g	Finished product testing as per risk assessed microbiological sampling plan
Yeast (cfu/g or ml)	Occasionally	<10000	10000	100g	Finished product testing as per risk assessed microbiological sampling plan

Analytical Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Fat Content (%)	Every Batch	=28.8	22.9 to 24.9	100g	
Moisture (%)	Every Batch	=39.4	37.9 to 40.9	100g	
pH	Every Batch	=5.4	5.2 to 5.6	100g	
Salt Content (%)	Every Batch	=1.2	0.7 to 2.7	100g	