

Authorised by: QA Manager

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Author: QA Department

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v 1.0

Product Details

Product Description	SMOKED DUTCH LOG VEGETABLE OIL
Product Code	DU019
Product Brand Name	Smoked Processed Cheese FRICO
Country of Origin (Including statement on retail label)	Made in the Netherlands
Pack Size/Weight/ Volume/Count (net weight or e-mark)	4X2.85KG RW
Ingredients	Pasteurised Cow's milk , salt, starter culture, microbial enzyme, water, vegetable fat soybean oil, whey power (milk), milk protein, emulsifying salts (sodium polyphosphate, sodium phosphate), smoked flavour
Declared Allergens	Contains milk, soy
Rennet origin (animal / microbial)	Microbial
Product Characteristics	Processes smoked flavoured cheese
Product Usage	Table and cooking cheese
Shelf Life	365 days
Coding: Best Before Date / Use By Date	Best Before Date
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)	Keep refrigerated between 0-5°C
Distribution Storage	Keep refrigerated between 0-5°C. Once opened consume within 5 days.
Warning, advisory statements and declarations - Standard 1.2.3 Information requirements	None / allergens as per above
Genetically Modified Status	None
Halal/ Kosher certified	No

Product visual



	Quality Systems, Policies & Procedures Manual Product Specification	
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Nutrition Information		
Servings per package: Approx 95 Servings size: 30g	Average quantity per serving	Average quantity per 100g
Energy	372 kJ (89 cal)	1240 kJ (297 cal)
Protein	5.1g	18g
Fat Total	7.2g	24g
- Fat Saturated	2.9g	10g
Carbohydrate	0.7	2.2g
- Sugars	0.6g	1.9g
Sodium	108mg	1359mg

Microbiological Information				
Organism	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria monocytogenes
Standard	<10 cfu/g	≤100 cfu/g	Not detected in 25g	Not detected in 25g
Product	<10 cfu/g	<10 cfu/g	Not detected in 25g	Not detected in 25g

Chemical Analysis Information			
Fat (FDM)	Moisture (Avg)	Salt % (Avg)	pH (Avg)
45-48 %	47-51 %	3,2-3,6 %	5.5-5.9

Organoleptic Criteria	
Sensory	Criteria
Appearance	Extruded load shape
Colour	Cheese: Ivory to yellow / Rind: Brown
Aroma	Typical smoked cheese
Flavour	Smoked cheese with full flavoured cheese taste
Texture	Firm, dense, smooth and creamy
Other characteristics	Coating is not edible