



## Quality Systems, Policies & Procedures Manual

### Product Specification

Authorised by: QA Manager	Reviewed On: January 2023	Issued On: January 2023
Author: QA Department	Document No: MFFPS1	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 <b>milk</b> , salt, starter culture, microbial enzyme, water, vegetable fat <b>soybean</b> oil, whey power ( <b>milk</b> ), <b>milk</b> protein, emulsifying salts (sodium polyphosphate, sodium phosphate), smoked flavour
Declared Allergens	Contains <b>milk</b> , <b>soy</b>
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





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Nutrition Information		
<b>Servings per package: Approx 95</b> <b>Servings size: 30g</b>	<b>Average quantity per serving</b>	<b>Average quantity per 100g</b>
<b>Energy</b>	<b>372 kJ (89 cal)</b>	<b>1240 kJ (297 cal)</b>
<b>Protein</b>	<b>5.1g</b>	<b>18g</b>
<b>Fat Total</b>	<b>7.2g</b>	<b>24g</b>
- <b>Fat Saturated</b>	<b>2.9g</b>	<b>10g</b>
<b>Carbohydrate</b>	<b>0.7</b>	<b>2.2g</b>
- <b>Sugars</b>	<b>0.6g</b>	<b>1.9g</b>
<b>Sodium</b>	<b>108mg</b>	<b>1359mg</b>

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