

PRODUCT SPECIFICATION



BAAN Item No. 720101	Neufchatel Tatura 2kg
M3 Item No. 1203126	TATURA NEUFCHATTEL CREAM CHEESE 6X2KG

TRADE DESCRIPTION

Tatura Neufchatel Cheese 12kg (6 x 2kg)

GENERAL DESCRIPTION

Neufchatel is a fresh, white, soft bodied cheese manufactured from quality standardised milk which is pasteurised and homogenised before the addition of starter culture organisms. The cultured milk is heated, separated, with salt and stabilisers added to the curd prior to agitation and then packed.

PROCESS CONDITIONS

Neufchatel is made in accordance with good manufacturing practice and under conditions which comply with State and Federal regulations prescribed for the manufacture of dairy produce.

Neufchatel is manufactured using a process to ensure set standards for pesticides, additives, heavy metals and approved detergents are met.

ASSURED STATUS

Neufchatel is Halal and Kosher certified.

EU Eligibility – not assessed

GMO STATUS

Neufchatel is designated non GMO and does not require labelling as per FSANZ Food Standard Code: Standard 1.5.2-4.

ALLERGEN STATUS

Added Sulphites in concentrations of 10 mg/kg or more	NO
Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin	NO
Milk and milk products	YES
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybeans and soybean products	NO
Tree nuts and tree nut products other than coconut from the fruit of the palm <i>Cocos nucifera</i>	NO

STORAGE AND TRANSPORTATION

Neufchatel is cooled down to 4°C after manufacture and maintained at this temperature during storage and transportation. Neufchatel shall be stored and transported in a dust and pest free environment, free from odours and between 2 and 4°C. Do not freeze.

SHELF LIFE

Neufchatel which is stored and transported in the conditions specified above at all times shall have a shelf life of 365 days when unopened. If Neufchatel is stored unopened at less than 10°C, it will be safe to

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consume within this shelf life, but the organoleptic qualities of the product may be lessened, and it is recommended that the customers determine whether it is fit for purpose.

PACKAGING

Neufchatel is packed using a form-fill process, where barrier film is formed and heat sealed into pouches before filling to a net weight of 2kg and heat sealing as a primary pack. This is placed into a 2kg printed inner carton and glued closed as a secondary pack. 6 x 2kg inners are then enclosed in a wraparound outer carton and glued closed for shipping.

Gross weight of carton = 13kg. Unit load (including pallet) = 882kg.

CODING AND IDENTIFICATION

Each unit and outer carton of Neufchatel is identified by ink jet printing:

2kg Film

Traceability code (10 digits), Line number (L1 or L2)

Example: **1105160807 L2**

2 kg Inner (Carton) BAAN Coding:

Traceability stamp (1 or 2) as a single impression on base of pack

Example:

2

Line 1: Batch Code

Line 2: Traceability code (10 digits), BEST BEFORE DD/MM/YYYY (365 days from Date of Manufacture)

Example:

6132
1105160810 BEST BEFORE 11/05/2017

2 kg Inner (Carton) M3 Coding:

Traceability stamp (1 or 2) as a single impression on base of pack

Example:

2

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Line 1: Batch Code

Line 2: Traceability code (10 digits), BEST BEFORE DD/MM/YYYY (365 days from Date of Manufacture)

Example:

16132
1105160810 BEST BEFORE 11/05/2017

6 X 2 kg Outer (Carton) BAAN Coding:

Line 1: Product No., Batch Code, Ref. No. 5, (Date of Manufacture), DD/MM/YYYY

Line 2: Box No.XXXX, Time Code HH:MM (24hr Time), B/B (Best Before) DD/MM/YYYY (365 days from Date of Manufacture)

Example:

720101 6132 5 11/05/2016
0002 13:40 B/B 11/05/2017

First number of the Batch code is the last number of the year of production; remaining three numbers are the Julian code. The traceability codes and stamp on the inner film and carton are not identical; these assist us in tracing back to our production records if required.

6 X 2 kg Outer (Carton) M3 Coding:

Line 1: Product No., Batch Code, (Date of Manufacture), DD/MM/YYYY

Line 2: Box No.XXXX, Time Code HH:MM (24hr Time), B/B (Best Before) DD/MM/YYYY (365 days from Date of Manufacture)

Example:

1203126 16132 11/05/2016
0002 13:40 B/B 11/05/2017

First two numbers of the Batch code are the last numbers of the year of production; remaining three numbers are the Julian code. The traceability codes and stamp on the inner film and carton are not identical; these assist us in tracing back to our production records if required.

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TATURA
A BEGA CHEESE COMPANY

PO Box 213.
TATURA, Victoria, 3616, VIC
Telephone (03) 58246200

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INGREDIENTS LIST (in descending order)

Milk	82%
Cream	16%
Salt	Less than 1%
Stabilisers (410, 412)	Less than 1%
Starter culture	Less than 1%

NUTRITION INFORMATION (Typical Analysis)

Servings per package: 80 Serving size: 25g	Average Quantity per Serving	Average Quantity per 100g
Energy	318kJ	1270kJ
Protein	2.1g	8.4g
Fat, Total	7.2g	28.6g
- Saturated	5.0g	20.1g
Carbohydrate	LESS THAN 1g	3.8g
Sugars	LESS THAN 1g	3.2g
Sodium	78mg	310mg

COUNTRY OF ORIGIN

Made in Australia

SPECIAL DIETARY INFORMATION

Vegetarian lacto-ovo	YES
Vegetarian lacto	YES
Vegetarian vegan	NO
Suitable for coeliacs	YES
Free from artificial colours	YES
Free from artificial and synthetic flavours	YES
Free from preservatives	YES

SPECIFICATION

Neufchatel which is sampled, prepared and tested in accordance with documented procedures shall have the following composition:

CHEMICAL

Fat in Dry Matter	Minimum 65%
Moisture	Maximum 58%
Fat	Minimum 28%
Salt	0.7% – 1.0%
pH	4.5 – 4.9

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MICROBIOLOGICAL

Test	n	c	m	M
Coliforms / g	5	0	10	0
E.coli / g	5	0	10	0
Coagulase Positive Staphylococci / g	5	0	10	0
Listeria monocytogenes / 25g	5	0	0	0
Standard Plate Count / g	5	5	0	1000
Mould / g	5	5	0	10
Yeast / g	5	5	0	10

n = Minimum number of samples to be tested

c = Maximum allowable number of sample results that may exceed m but not M

ORGANOLEPTIC GRADING

Appearance – shall be creamy in colour that is even and uniform with a close body and smooth texture.

Flavour – shall have a clean, mildly acidic flavour and very slight saltiness.

CERTIFICATION

Final product is sampled and tested for chemical, sensory and microbiological parameters using accredited test methods and a COA report shall be issued on request for each consignment.

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