



BEGA CHEESE LIMITED

Product Specification

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DAIRYMONT HI MELT LARGE BURGER SLICES 8 X 1.62g

GENERAL DESCRIPTION

Dairymont Hi melt Burger Slices are a yellow to orange naked processed cheese slice designed to maintain appearance on hot food.

FACTORY SITE

Manufactured at Registration no. 575
(Strathmerton, VIC)

PRODUCT APPLICATIONS

Specifically design for food service use in hamburgers, sandwiches, baking / cooking applications.

PRODUCT CHARACTERISTICS

- Smooth, creamy, mild flavour
- 72 slices per pack
- Nominal slice dimensions 90 x 90 x 2mm

INGREDIENTS

Cheese (Minimum 55%) (Milk, Salt, Starter culture, Enzyme), Butter or Cream (from milk) or Milk fat, Water, Milk solids, Mineral salts (331, 339), Salt, Food acid (270), Colour (160a), Preservative (200), Spice, Anti-stick agent (401).

PACKAGING

Each 1.62kg unit contains 3 stacks of 24 staggered naked slices. The 72 slices are wrapped and hermetically sealed barrier film.

8 units per carton.

Bar code (unit)	TBD
Bar code (carton)	TBD
Carton weight (net)	12.96kg
Carton weight (gross)	13.40kg
Ext. dimensions (l x w x h)	385 x 290x 119mm
m ³	0.013
Cartons per Pallet	72 ctn

COUNTRY OF ORIGIN

Made in Australia

SHELF LIFE AND DATE CODING

Shelf life is 240 days.

Each unit shall be coded with:

Best Before: DD MMM YY 00:00

STORAGE AND HANDLING

Product should be transported and stored refrigerated at or below 4°C

DIETARY IMPLICATIONS AND APPROVALS

Religious approval	Halal
Allergens	Contains Milk

NUTRITION INFORMATION

	Per serve (22.5g)	Per 100g
Energy	347kJ	1540kJ
Protein	4.5g	20.0g
Fat, total	7.1g	31.5g
- saturated	4.7g	20.7g
Carbohydrate	0.3g	1.5g
- sugars	0.3g	1.2g
Sodium	367mg	1630mg

TYPICAL CHEMICAL PROFILE

Moisture	42% max
Salt	2.6% max
pH	5.45 - 5.75
Fat	32%max

TYPICAL MICROBIOLOGICAL PROFILE

Coliforms	≤10 cfu/g
E.coli	≤10 cfu/g
Coagulase Positive Staph	≤50 cfu/g
<i>Listeria monocytogenes</i>	Not detected in 125g
Yeast & mould	≤100 cfu/g

The typical microbiological profile of cheese satisfies the Department of Agriculture & Water Resources & NSW Food Authority requirements as outlined in the Bega Cheese Limited Quality Procedures Manual.