

SAP No: 3001896

Bega SOS, Processed Cheese 8X1.5kg

Fonterra Brands Australia Pty Ltd | Version 1 | Date: 9/11/2017

Product Description

Bega Easy Peel Processed Cheese Slices are Slice On Slice (SOS) processed cheese stagger stacked for easy peeling, with 3 stacks per pack. Slices are packed in a gas flushed barrier film.

Claims and Trademarks

Source of Calcium.

Bega® is used under licence by Fonterra Brands (Australia) Pty Ltd.

Ingredients

Cheese (58% Minimum) [Pasteurised Milk, Salt, Cultures, Enzyme], Water, Emulsifier (331), Butter [Cream(from Milk), Salt, Water], Salt, Acidity Regulator (330, 339), Preservative (200), Natural Colour (160a), Soy Lecithin

Allergens & Advisory Statements

Contains Milk and Soy

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 72		
Serving size: 21g		
	Avg Quantity per 21g Serving	Avg Quantity per 100 g
Energy	294 kJ	1400 kJ
Protein	4.5 g	21.5 g
Fat, Total	5.5 g	26.2 g
Fat, Saturated	3.5 g	16.6 g
Carbohydrate, Total	0.8 g	3.8 g
Carbohydrate, Sugars	Less than 1 g	Less than 1 g
Sodium	315 mg	1500 mg
Calcium	142 mg (18 % RDI*)	678 mg
*Recommended Dietary Intake		

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	No (Contains animal rennet)
Organic Certified	No

Typical Organoleptic Analysis

Odour	Clean, slight cheesy notes, characteristic of processed cheese, free from foreign odours
Flavour	A mild, clean flavour, characteristic of processed cheese, free from foreign taints
Texture	Firm elastic texture that bends without breaking

Typical Physical Analysis

Colour	Even pale yellow
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Typical Microbiological Analysis

Coliforms	< 10 cfu/g
Coagulase Positive Staphylococci	< 50 cfu/g
Listeria	Absent in 125g
E coli	Not Detected /g
Salmonella	Not Detected /125g
Bacillus cereus	< 1000/g
Yeasts	< 100/g
Moulds	< 100/g

Typical Chemical Analysis

Moisture	41 - 44%
Salt	1.7 - 1.9%
pH	5.4 - 5.6

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Packaging Details

APN No:	9310052898205
TUN No:	19310052898202
Unit Net Weight :	1.5 kg e
Consumer Unit Dimensions (LxWxH)	305 x 90 x 60 mm
Consumer Unit per Trading Unit	8
External Carton Dimensions (LxWxH)	420 x 323 x 143 mm
Carton Net Weight	12.0 kg
Carton Gross Weight	12.4 kg
Cartons Per Pallet	63
Layers Per Pallet	7
Cartons Per Layer	9

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	365 Days

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Outer Printed Plastic Film	DD/MM/YYYY HH:MM L	20/03/2015 15:57 H

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Cardboard Carton	DD MM YYYY HH:MM LX XXX	20 03 2015 15:57 H 123

Country of Origin

Made in Australia

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

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