

Product name		Cheddar red 50% FDM DEU				
Number and revision	0119/	0.2	Valid from	2020-12-21		
1. General product info	mation		1			
Name acc. to (EU) No. 116	9/2011	Hard cheese				
Country of origin		Germany				
Intended use		Use for slicing or as piece for end consumers				
Primary consumer groups		HoReCa and retail				
Product description		Foil ripened hard cheese				
Ingredients acc. to (EU) No	. 1169/2011	Cow's milk, salt, cultures, microbiological rennet, color Beta- Carotene (E160a)				
2. Organoleptical descri	ption					
Appearence		Rindless closed surface				
Colour		Orange to slightly red				
Taste		Pure, slightly sour				
Odour		Pure, slightly sour				
Consistency, texture		Smooth paste, sliceable				
3. Nutritional information	on per 100 g	<u> </u>				
Energy in kJ	164	3	Energy in kcal	396		
Fat in g	32	2	Carbohydrates in g	<0,5		
Saturated fatty acids in g	21		Sugars in g	<0,5		
Protein (6.25) in g	27		Salt in g	1,5		
			J.C.			

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Diet		Diet			Suitable
Ovo-Lacto-vegetarian (avoidance of meat and fish)		Vegan	Vegan		
Lacto-vegetarian (avoidance of meat, fish and eggs)		Kosher (certified)			No
Ovo-vegetarian (avoidance of meat, fish and milk)		Halal (certified)			Yes
meter					
Unit	Typical	Min.	Max.	Max. Method	
%	32,0			ISO 1735	
%	63,0	62,0		ISO 5534	
%	52,0	50,0		calculated	
%	1,5	1,3	1,9	ISO 5943	
eter					
Parameter		Max.	Method		
Enterobacteriaceae		1000	ISO 21528		
E. coli		10	ISO 11866		
Salmonella spp.		0	ISO 6579		
L. monocytogenes		0	ISO 11290		
Yeasts		1000	ISO 6611		
Moulds		100	ISO 6611		
	eggs) milk) meter Unit % % %	eggs) Yes milk) No meter No Unit Typical % 32,0 % 63,0 % 52,0 % 1,5 % 1,5	eggs)YesKosher (column Kosher (column Milk)NoHalal (cert Halal (cert Min.UnitTypicalMin.%32,063,0%63,062,0%52,050,0%1,51,3%1,5<	Image: with the set of	Image: Noise of the series of the

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7. Allergens

Allergene	Cantain	
Allergens	Contain	May contain traces
Cereals containing Gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soya and products thereof	No	
Milk and products thereof (incl. Lactose)	Yes	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame and products thereof	No	
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/l as SO ₂	No	
Lupines and products thereof	No	1
Molluscs and products thereof	No	



8. Further legal requirements

Contaminants and residues

Guidance levels and maximum levels defined by law for residues, contaminants, heavy metals and mycotoxines are complied with. These are especially the Regulation (EC) No. 396/2005 on maximum residue levels of pestcides in or on food and feet of plant and animal origin, The Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuff, the German Regulation of limitation of contaminants in foodstuffs and the German Regulation of maximum levels of residues in food stuffs – all in their currently valid versions.

GMO

The usage of Genetically Modified Organisms in raw materials, excipients and additives in the sense of the applicable German and European Union regulations according to (EC) No 1829/2003 and (EC) No 1830/2003 is excluded.

Food regulatory status

The product complies with the requirements of the EU Food Safety Regulation 178/2002 and the German Food and Feed Code (LFGB). The requirements of the current relevant regulations of the European and German law are respected.

Packaging

Declarations of compliance in conformity with the legal provisions of Regulations (EC) No 10/2011, (EC) No 1935/2004 of the applied primary packaging are available.

General remarks

This information is based on the state of knowledge at the date of issue. The details are subject to the natural and technological fluctuations.

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This sales specification is approved electronically and therefore valid without signature.

Ammerland Trading GmbH

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