

# Emmental 45% geraspt/râpé 3mm 10x1kg

Date de remise 11-7-2022



ERP Code 12000042

## Provenance des ingrédients

	Pourcentage
Emmental	98 %
- lait pasteurisé	96.31 %
- sel	1.18 %
- ferments lactiques	<1 %
- coagulant microbien	<1 %
amidon	2 %

## Liste d'ingrédients

LAIT pasteurisé, anti-agglomérant (amidon), sel, ferments lactiques, coagulant microbien.

## Valeurs nutritionnelles

	100 g
Energétique	1545 kJ
Energétique	370 kcal
Protéines	27.4 g
Glucides	1.6 g
- Sucres	0 g
Matières grasses	28.4 g
- Acides gras saturés	19.6 g
Fibre alimentaire	0 g
Eau	38.1 %
Sel	1.2 g
pH	5.7

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## Allergènes

Gluten	-
Crustacés	-
Oeuf	-
Poisso	-
Arachides/ cacahuètes	-
Soja	-
Lait	+
Fruits à coques	-
Céleri	-
Moutarde	-
Grains de sésame	-
Dioxyde de soufre et sulfites (E220 - E228)	-
Lupin	-
Mollusques	-

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## Données Microbiologiques

Enterobacteriaceae	<1000	Kve/g
E.coli	<100	Kve/g
Coag.pos.Staphylococcen	<100	Kve/g
Levure/moisissure	<100000 / <5000	Kve/g
Listeria monocytogenes	neg.	/25g
Salmonella	neg.	/25g

## Notes

## Produits et processus

Processus	Conditionner le fromage, couper, râper, emballer sous atmosphère protectrice, conserver au frais.
Dimensions	3.0 mm Urschell
Poids net	10 x 1 kilo
Atmosphère protectrice	CO2 / N2 (O2 < 3% pendant la production).

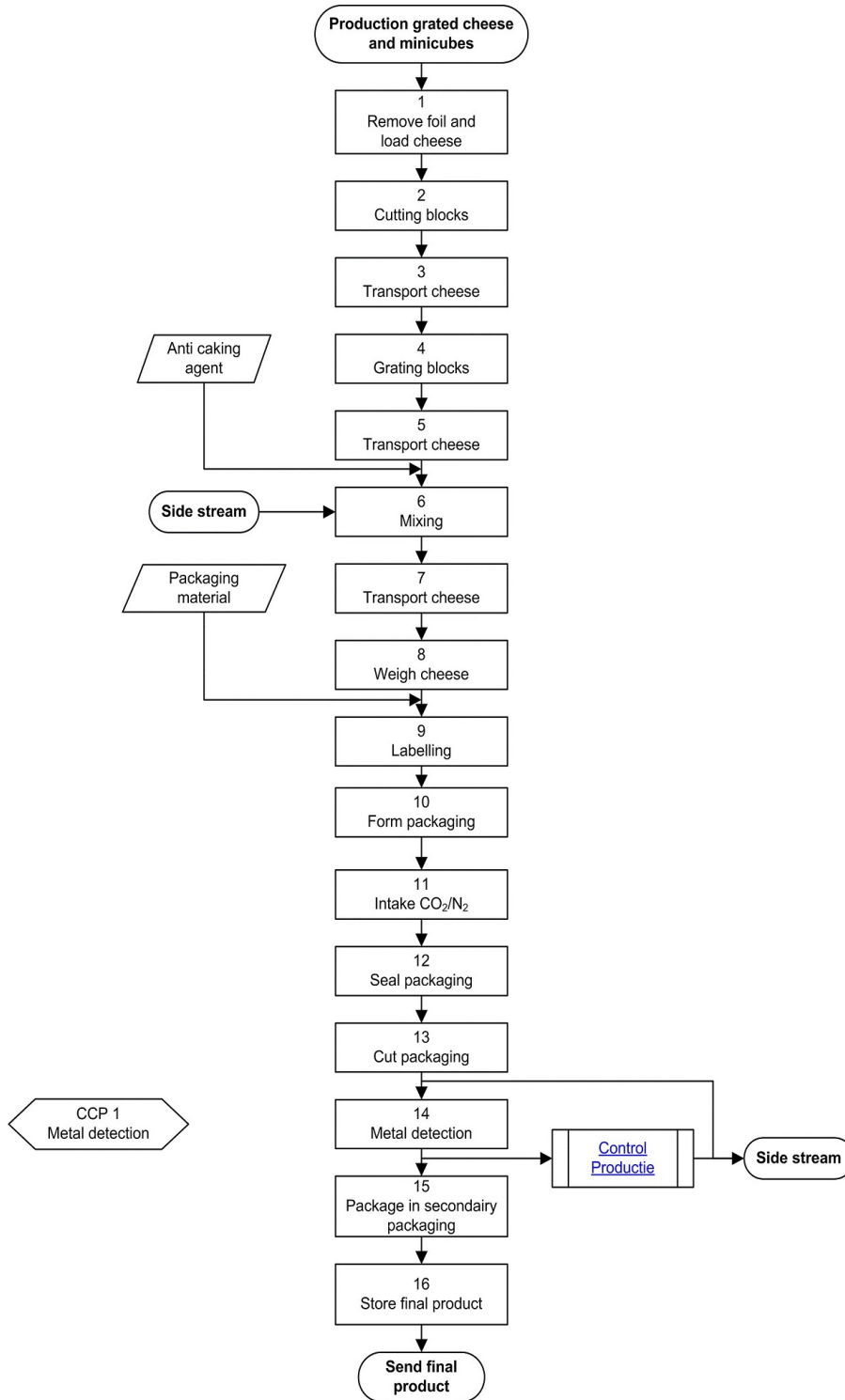
## Autres renseignements

OGM	Produit est sans OGM conformité la règlements CE 1829/2003 et 1830/2003.
D.L.U.O.	10 semaines à max. 7 °C.

## Rédacteur

Nom	Ikbel Ben Amor
Service	Q.A.

Flowdiagram



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## Statements

### Gluten

Hereby we guaranty that our products are gluten-free conform Commission Regulation (EC) No 828/2014.

### Radiation


No raw materials or products of Vepo Cheese have been exposed to radiation with the intent to preserve them.

### Primary packaging material

Primary packaging material is plastic. We hereby declare that our primary packaging material is in conformity with:

- European Regulation (EC) no. 1935/2004
- European Regulation no. 10/2011 of 14 January 2011 and amendments
- Regulation (EC) no. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

Bodegraven, 24.05.2022



Vepo Cheese  
PO Box 10  
2410 AA BODEGRAVEN  
THE NETHERLANDS

Ing. K.Kruyswijk  
QA Specialist  
Vepo Cheese

Vepo Cheese, location Bodegraven

EC approval:



Quality certificates:



Vepo Cheese, location Oudewater

EC approval:



Quality certificates:



Download certificates at [www.vepocheese.com](http://www.vepocheese.com)