

# Gouda jeune tranches 6x50x20g/10x10cm

Date de remise 12-9-2023



ERP Code 90020060

## Provenance des ingrédients

|                       | Pourcentage |
|-----------------------|-------------|
| Gouda                 | 100 %       |
| - lait pasteurisé     | 97.58 %     |
| - sel                 | 1.90 %      |
| - ferments lactiques  | <1 %        |
| - coagulant microbien | <1 %        |

## Liste d'ingrédients

LAIT pasteurisé, sel, ferments lactiques, coagulant microbien.

## Valeurs nutritionnelles

|                       | 100 g    |
|-----------------------|----------|
| Energétique           | 1436 kJ  |
| Energétique           | 343 kcal |
| Protéines             | 23.5 g   |
| Glucides              | 0 g      |
| - Sucres              | 0 g      |
| Matières grasses      | 28 g     |
| - Acides gras saturés | 19.5 g   |
| Fibre alimentaire     | 0 g      |
| Eau                   | 43 %     |
| Sel                   | 1.9 g    |
| pH                    | 5.3      |

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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, trancher, emballer sous atmosphère protectrice, étiqueter, conserver au frais. |
| Dimensions             | 10x10 cm  |
| Poids net              | 6x50x20 gram  |
| Atmosphère protectrice | CO2 / N2 (O2 < 3% pendant la production).   |

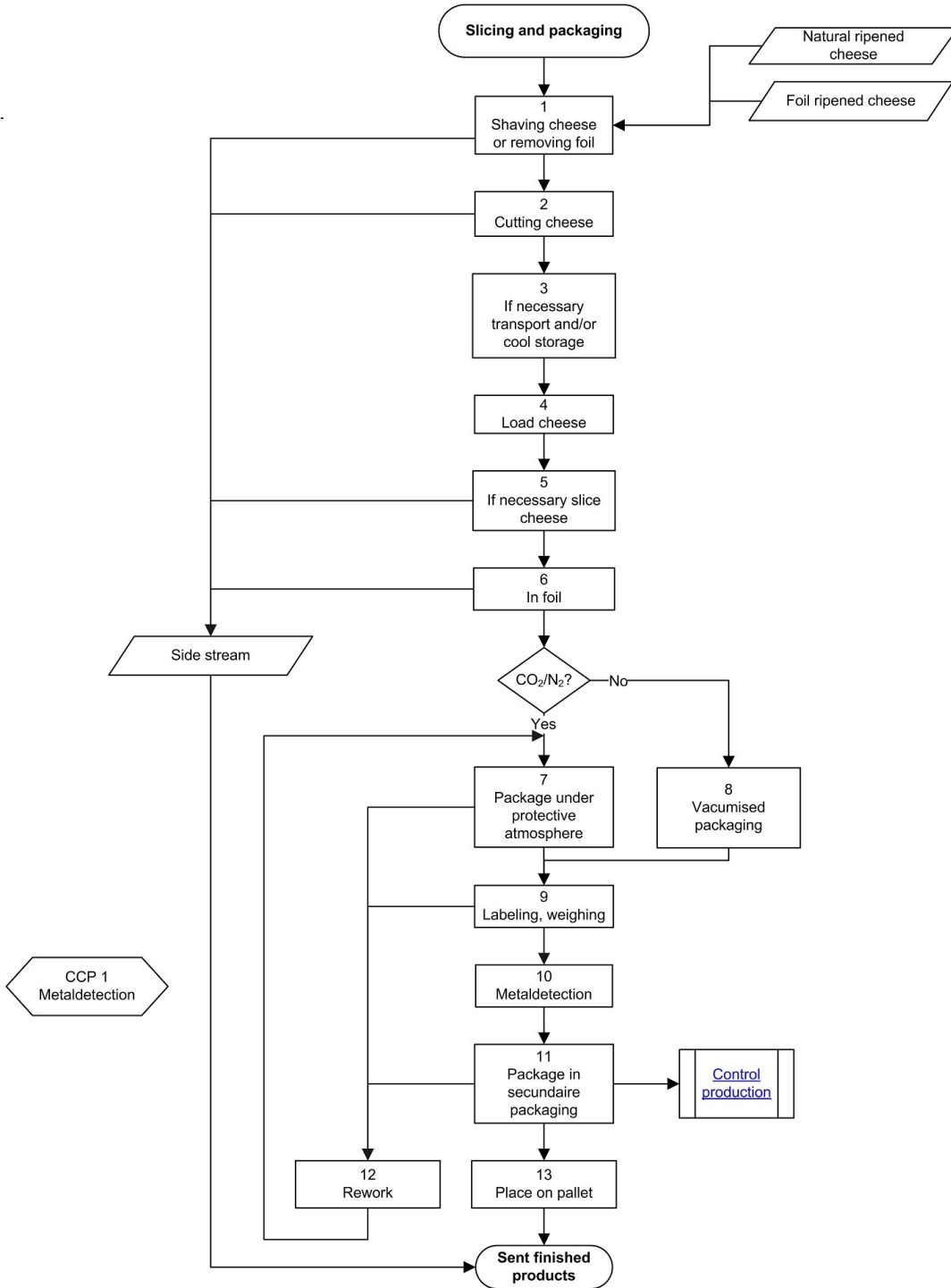
## Autres renseignements

|          |  |
|----------|--|
| 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     | Karel Kruyswijk |
| 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, 27.03.2023



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)