

TECHNICAL FILE		
Name:	AFFLIGEM ROND	Date layout: 22/03/2012
Article n°:	30510392200	Date print: 20/03/2014
Type:	Whole cheese	Version: 2

1. Product description

A soft, round, malleable cheese with an orange crust.

Picture product:



2. Ingredientslist

Pasteurised milk, salt, rennet, starter, colour: E160b, preservative: lysozyme (of eggs).

3. Characteristic sensory

Appearance:	Round with an orange crust
Texture:	Malleable with typical eyes
Flavour:	Neutral, specific flavour
Smell:	Neutral, specific smell
Colour:	Light coloured

4. Physico-chemical characteristics

Fat / Dry matter (%)	48
Dry matter (%)	55
pH	5,4
a _w -value	0,963

5. Microbiological characteristics

Enterobacteriaceae	$\leq 10^4$ / g
Yeasts	$\leq 10^3$ / g
Moulds	$\leq 10^3$ / g
Escherichia coli	$\leq 10^2$ / g
Listeria monocytogenes	absent in 25 g
Salmonella ssp.	absent in 25 g
Staphylococcus aureus	$\leq 10^2$ / g

6. Nutritional characteristics

	per 100 g	per portion (30 g)	% GDA (1)
Energy (kJ)	1390	417	5
Energy (kcal)	335	101	5
Proteins (g)	23,0	6,9	13,8
Carbohydrates (g)	0	0	0
of which sugars (g)	0	0	0
Fat (g)	27,0	8,1	11,6
of which saturated (g)	16,4	4,9	24,5
of which monounsaturated (g)	9,5	2,9	8,4
of which polyunsaturated (g)	1,1	0,3	2,1
Dietary fibres (g)	0	0	0
Salt (g)	1,90	0,57	10
Sodium (g)	0,76	0,23	10

(1) Guideline daily amounts (per portion)

TECHNICAL FILE

Name:	AFFLIGEM ROND	Date layout:	22/03/2012
Article n°:	30510392200	Date print:	20/03/2014
Type:	Whole cheese	Version:	2

	per 100 g	per portion (30 g)	% RDA (2)
Calcium (mg)	550	165	21
Phosphor (mg)	400	120	17
Vitamine A (µg)	300	90	11
Vitamine B2 (mg)	0,35	0,11	8
Vitamine B12 (µg)	2,00	0,60	24
Vitamine D (µg)	0,90	0,27	5

(2) Advised daily amounts (per portion)

7. Storage life and condition

Storage life at delivery (days)	60
Store at maximum temperature (°C)	7

8. Information allergen

+ : Present / - : Absent

Cereals containing gluten	-
Shellfish	-
Eggs	+
Fish	-
Peanuts	-
Soya	-
Milk (including lactose)	+
Nuts	-
Celery	-
Mustard	-
Sesame seeds	-
Sulphin dioxide and sulphites (> 10 mg/kg)	-
Lupin	-
Molluscs	-

According the European directives 2003/89/EC - 2006/142/EC - 2007/68/EC

9. Logistic information

Type of distribution (*)	Europallet
Number of cheeses/ Sales unit	3
Number of Sales units / Layer	4
Number of layers / (*)	10
Number of sales units / (*)	40
Height (*) incl. (mm)	1350

Type of sales unit (3)	crate	(3) only applicable with europallet
Tare weight (kg)	1,150	
Dimensions L x W x H (mm)	400 x 600 x 120	

	Cheese	Sales unit	Europallet
Net weight (kg)	2,4	7,2	288
Gross weight (kg)	-	8,35	359

10. General information

Intrastat code	04069087
EAN-13	5400300002202
EAN-14	15400300002209

