

Mozzarella 40% 8x8x8mm 5x2kg

Date de remise

29-7-2021

ONTVANGEN
Door braeju om 15:58,25-1-22



ERP Code

14000052

Provenance des ingrédients

	Pourcentage
Mozzarella	98 %
- lait pasteurisé	96.63 %
- sel	1.18 %
- coagulant microbien	<1 %
- ferments lactiques	<1 %
amidon	2 %

Liste d'ingrédients

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

Valeurs nutritionnelles

	100 g
Energétique	1224 kJ
Energétique	293 kcal
Protéines	25.5 g
Glucides	1.7 g
- Sucres	0.1 g
Matières grasses	20.6 g
- Acides gras saturés	14.2 g
Fibre alimentaire	0 g
Eau	47.4 %
Sel	1.2 g
pH	5.4

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Allergènes

Gluten	-
Blé	-
Seigle	-
Orge	-
Avoine	-
Epeautre	-
Blé de Khorasan	-
Crustacés	-
Oeuf	-
Poisso	-
Arachides/ cacahuètes	-
Soja	-
Lait	+
Fruits à coques	-
Amandes	-
Noisettes	-
Noix	-
Noix de cajou	-
Noix de pécan	-
Noix de Brésil	-
Pistaches	-
Noix de Macadamia et noix du Queensland	-
Céleri	-
Moutarde	-
Grains de sésame	-
Dioxyde de soufre et sulfites (E220 - E228)	-
Lupin	-
Mollusques	-
Lactose	+
Cacao	-
Glutamate (E620 - E625)	-
Poulet	-
Coriandre	-
Mais	-
Légumineuse	-
Boeuf	-
Porc	-
Carotte	-

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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	8x8x8mm
Poids net	5 x 2 kilo
Atmosphère protectrice	CO2 / N2 (O2 < 3% pendant la production).

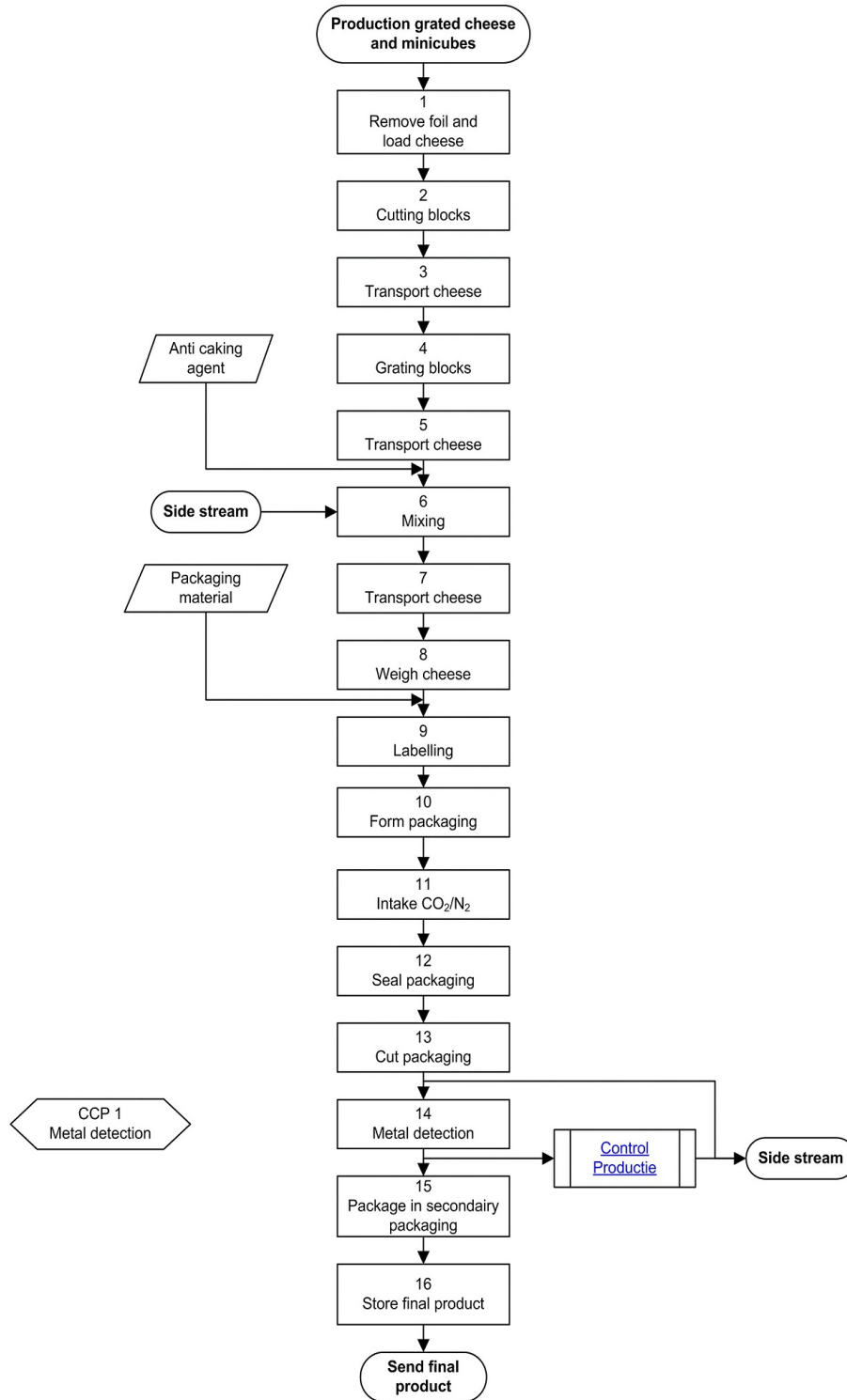
Autres renseignements

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



Date de remise 29-7-2021

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, 12.02.2021



Vepo Cheese
PO Box 10
2410 AA BODEGRAVEN
THE NETHERLANDS

Ing. K. Kruyswijk
QA Specialist
Vepo Cheese

Vepo Cheese, location Bodegraven

EC approval:



Vepo Cheese, location Oudewater

EC approval:



Quality certificates:



Quality certificates:



Download certificates at www.vepocheese.com

Datum afgifte

29-7-2021



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14000052

Ingrediënten

	Percentage
Mozzarella	98 %
- gepasteuriseerde melk	96.63 %
- zout	1.18 %
- microbiëel stremsel	<1 %
- zuursel	<1 %
zetmeel	2 %

Ingrediëntendeclaratie

gepasteuriseerde MELK, zetmeel, zout, microbiëel stremsel, zuursel.

Voedingswaarde

	100 g
Energie (kJ)	1224 kJ
Energie (kcal)	293 kcal
Eiwit	25.5 g
Koolhydraten	1.7 g
- Suikers	0.1 g
Vetten	20.6 g
- Verzadigd vet	14.2 g
Voedingsvezels	0 g
Vocht	47.4 %
Zout	1.2 g
pH	5.4

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Allergenen Informatie

Gluten	-
Tarwe	-
Rogge	-
Gerst	-
Haver	-
Spelt	-
Kamut	-
Schaaldieren	-
Ei	-
Vis	-
Aardnoten (pinda's)	-
Soja	-
Melk	+
Noten (schaalvruchten)	-
Amandelen	-
Hazelnoten	-
Walnoten	-
Cashewnoten	-
Pecannoten	-
Paranoten	-
Pistachenoten	-
Macadianoten	-
Selderij	-
Mosterd	-
Sesam	-
Zwaveloxide en sulfieten (E220-E228)	-
Lupine	-
Weekdieren	-
Lactose	+
Cacao	-
Glutaminaat (E620-E625)	-
Kippenvlees	-
Koriander	-
Maïs	-
Peulvruchten	-
Rundvlees	-
Varkensvlees	-
Wortel	-

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Microbiologische eigenschappen

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

Notities

Product en proces

Proces	Kaas conditioneren, op breedte brengen, in plakken snijden, onder beschermende atmosfeer verpakken en etiketteren, koel opslaan.
Vorm	8x8x8mm
Gewicht	5 x 2 kilo
Beschermende atmosfeer	CO2 / N2 (O2 < 3% tijdens verwerking).

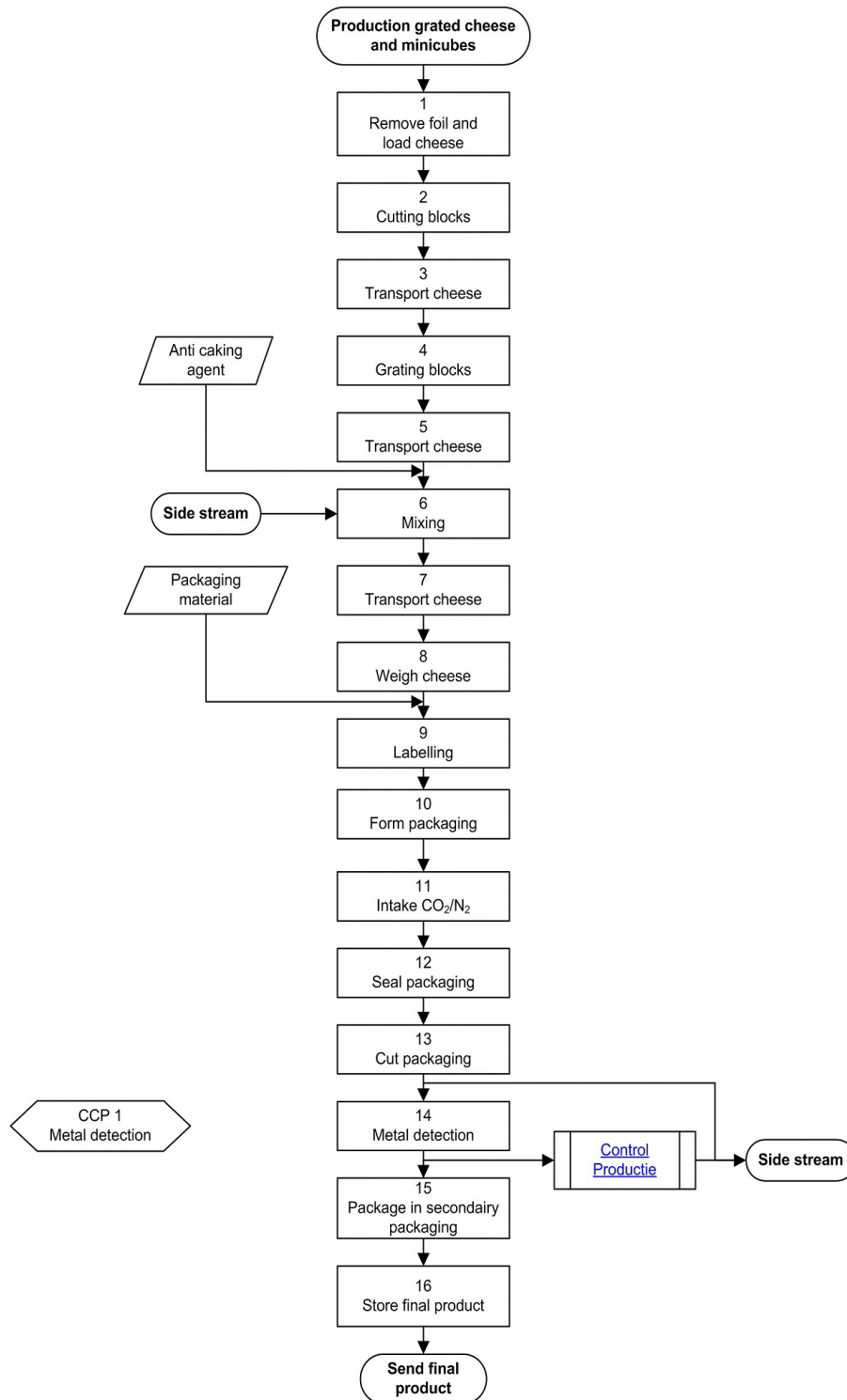
Overige informatie

GMO status	Product is GMO vrij conform Europese wetgeving 1829/2003 en 1830/2003.
Houdbaarheid/opslag	10 weken bij maximaal 7 °C.

Authorisatie

Naam	Ikbel Ben Amor
Afdeling	Q.A.

Flowdiagram



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