

DEBIC CREAM CHEESE 2X1.5KG

General data

Commercial name	: DEBIC CREAM CHEESE 2X1.5KG
Brand name	: Debic
Legal name	: Specialty with soft cheese, pasteurised
Material number	: 1253692
EAN code Consumer unit	: 5410488824718
EAN code Trade unit	: 5410488824725
EAN code Transport unit	: 15410488824722
Consumer unit net weight	: 1.5 kg e
Commodity code	: 04061000
Contact Details	: FrieslandCampina, PO Box 640, 3800 AP Amersfoort, THE NETHERLANDS

Health mark



Statements Title	Statement
Liability declaration	This specification, provided to you by way of information, was drawn as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product. In case of any question regarding this specification, please get in touch with your direct sales contact.

Composition

Macro nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Energy (kcal)	kcal	235			Calculated	
Energy (kJ)	kJ	971			Calculated	
Protein, (N*6.38)	g	5.6			Calculated	
Protein_milk	g	5.6			Calculated	
Fat	g	22.3			Calculated	
Fat_milk	g	22.3	19.3	25.3	Calculated	
Mono unsaturated fatty acids	g	6.9			Calculated	
Poly unsaturated fatty acids	g	0.7			Calculated	
Saturated fatty acids	g	14.7			Calculated	
Cholesterol	mg	67			Calculated	
Carbohydrates	g	3			Calculated	
Lactose	g	3			Calculated	
Mono-and disaccharides	g	3			Calculated	

Minerals per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sodium	mg	320			Calculated	
Calcium	mg	85			Calculated	
Salt (Na*2.5)	g	0.8	0.6	0.8	Calculated	

Label declaration

Ingredient declaration Soft **CHEESE**, salt, thickener (locust bean gum)

Physical / Chemical

Physical / Chemical properties						
Characteristic	UoM	Value	Min value	Max value	Method	CoA
pH		4.5	4.2	4.8		

Sensory

Sensory Characteristic	Description
Taste	Fresh, pure, creamy, slightly salty, mildly sour
Odour	Creamy
Appearance	Spreadable, soft
Colour	Creamy white

Microbiology

Microbiology Characteristic	UoM	Sample size	n	c	m	M	Method	CoA
Mesophilic aerobic bacteria	cfu/g				500	1000	ISO 4833	M
Yeasts and moulds	cfu/g				10	10	NEN-ISO 21527	
Enterobacteriaceae	cfu/g		2	0	10	10	ISO 21528	
E. coli	cfu/g				10	10	ISO 16649	M
Coagulase-positive staphylococci					10	10	ISO 6888	M
Listeria monocytogenes	cfu	25 g	5	0	0	0	ISO 11290	M
Salmonella spp.	cfu	25 g	5	0	0	0	ISO 6579	M

Statements

Title	Statement
Microbiological Criteria	Reference: Regulation (EC) 2073/2005 on microbiological criteria on foodstuffs n = number of units comprising the sample c = number of sample units giving values between m and M - satisfactory, if all the values observed are smaller than or equal to m - acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are smaller than or equal to m - unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M

Shelf life & Storage conditions

Shelf life

At production	120	Days
After opening	7	Days

Storage conditions

Temperature	UoM	Relative humidity	UoM	Other conditions
4 (2-7)	°C			Closed pack
4 (2-7)	°C			Opened pack

Coding information

Level of coding	Consumer unit
Position of coding	At 1 side
Method of coding	Printed
Shelf life format	dd.mm.yy
Batch/lot code format (line1)	DDD-ww hh:mm

Batchcode format description/omschrijving/Beschreibung:
DDD= day of production; ww=weeknumber; hh:mm= time

Shelf life format description/omschrijving/Beschreibung:
dd=day; mm=month; yy=year

Level of coding	Trade unit
Position of coding	At 1 side
Method of coding	Printed
Shelf life format	dd-mm-yyyy
Batch/lot code format (line1)	116001

Batchcode format description/omschrijving/Beschreibung:
116001 = material code

Shelf life format description/omschrijving/Beschreibung:
dd=day; mm=month; yy=year

Level of coding	Transport unit
Method of coding	Labelled

Qualitative information

Allergens Description	Value
Cereals containing gluten	Does not contain
Wheat	Does not contain
Rye	Does not contain
Barley	Does not contain
Oats	Does not contain
Crustaceans and products thereof	Does not contain
Eggs and products thereof	Does not contain
Fish and products thereof	Does not contain
Peanuts and products thereof	Does not contain
Soybeans and products thereof	Does not contain
Milk and products thereof (incl lactose)	Contains
Nuts and products thereof	Does not contain
Almonds	Does not contain
Hazelnuts	Does not contain
Walnuts	Does not contain

Allergens Description	Value
Cashew nuts	Does not contain
Pecan nuts	Does not contain
Brazil nuts	Does not contain
Pistachio nuts	Does not contain
Macademia nuts or Queensland nuts	Does not contain
Celery and products thereof	Does not contain
Mustard and products thereof	Does not contain
Sesame seeds and products thereof	Does not contain
Sulphur dioxide and sulphites > 10 mg/kg	Does not contain
Lupin and products thereof	Does not contain
Molluscs and products thereof	Does not contain

Logistical information

Consumer unit	
Consumer unit (CU) dimension (l x w x h)	170 x 170 x 102 mm
Net Weight of consumer product	1.5 kg
Gross weight of Consumer product	1.58 kg
Trade unit	
Number of consumer products	2
Dimension of TDU (l x w x h)	349 x 175 x 107 mm
Net weight of TDU	3 kg
Gross weight of TDU	3.25 kg
Transport unit	
Number of CU per layer	24
Number of CU per TPU	216
Number of TDU per layer	12
Number of layers per TPU	9
Number of TDU per TPU	108
Dimension of TPU (l x w x h)	1,200 x 800 x 1,108 mm
Net pallet weight	324 kg
Gross pallet weight	377 kg