

Emmental 45% m.gr/e.s.

GENERAL

Snit	2,5mm	Version	4
Brand	FFP	Date of creation	4-7-2025
		Create by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, starch, Salt, Starter culture, Rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Countries of origin
Emmental 45% m.gr/e.s.	≥97		Europa
Pasteurised milk	96	cow	
Salt	1,4	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	
Anti-caking agent: starch	≤3	vegetable	Europa

ENERGETICAL VALUES 100g

	Standard
Energy	1501
	361
Fat (g)	27
Saturated fatty acids (g)	19
Carbohydrate (g)	1,8
Sugar (g)	0,1
Protein (g)	27
Salt (g)	1,4
Calcium (g)	0,93

CHEMICAL VALUES

	Standard
Fat (%)	28
Dry matter (%)	60
Moisture (%)	40
Salt (%)	1,4
pH	5,7

MICROBIOLOGICAL VALUES

	m	M	BBD
Yeasts (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Molds (KVE/g)	10 ²	10 ³	No visual mold
E. coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococci (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25 g)	absent in 25g	absent in 25g	absent in 25g
Listeria monocytogenes (KVE/25 g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications
BE	ACS dairy	certified
C0499	IFS	certified
EU		
		GMO
		irradiation
		Metal*
		absent
		absent
		absent

* detection on 2,5mm Ferro, 3,5mm Non Ferro, 4,5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	Shelf life (days)	Storage temperature (°C)
MAP	75	2-7
MAP	365	max -18

ALLERGENS

ALBA	GS1 -code	Allergen - Absent, + Present	Product	Line	Factory
1.0	AW	Cereals	-	-	-
2.0	AC	Crustacean	-	-	-
3.0	AE	Eggs	-	-	+
4.0	AF	Fish	-	-	-
5.0	AP	Peanuts (pinda's)	-	-	-
6.0	AY	Soya	-	-	-
7.0	AM	Milk	+	+	+
8.0	AN	Nuts	-	-	-
9.0	BC	Celery	-	-	-
10.0	BM	Mustard	-	-	-
11.0	AS	Sesame	-	-	-
12.0	AU	Sulphur dioxide and sulphites at concentrations >10 mg/kg or 10mg/l, expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Molluscs	-	-	-

PACKAGING & LOGISTICS

PRIMARY PACKAGING	l x wx h (cm)	30 x 23 x 3							
	net weight (kg)	1							
	tare weight (kg)	0,02							
	material (COLOUR)*	printed FFP foil							
SECONDARY PACKAGING	pieces / secund. PAC	10							
	l x wx h (cm)	38,5x28,5x25,5							
	net weight (kg)	10							
	tare weight (kg)	0,56							
	material	corrug board							
TERTIARY PACKAGING	l x wx h (cm)	120 x 80 x 15							
	net weight (kg)	480 à 560							
	tare weight (kg)	25							
	material	wooden pallet							
	numb. sec pack/layer	8							
	number layers/ pallet	6 à 7							

* conform EU legislation 10/2011

Intrastat	Transport temperature (°C)
04062000	same as storage temperature