

Gouda 48+ CASCADE

GENERAL

Snit	slices 5x15cm	Version	9
Scale	/	Date of creation	2/04/2026
		Create by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, salt, starter culture, rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Contries of origin
Gouda 48+	100		Europe
Pasteurised milk	98,3	cow	
Salt	1,7	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	

ENERGETICAL VALUES 100g

	Standard
Energy	KJ
	Kcal
Fat (g)	30
Saturated fatty acids (g)	20
Carbohydrate (g)	0,1
Sugar (g)	0,1
Protein (g)	25
Salt (g)	1,7

CHEMICAL VALUES

	Standard
Fat (%)	30
Fat in dry matter (%)	51
Dry matter (%)	56
Moisture (%)	44
Salt (%)	1,7
pH	5,3

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/g)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications
BE	ACS dairy	GGO
C0499	IFS	irradiation
EU		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	105	2-7

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 or 10mg/l , expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Mollucs	-	-	-

PACKAGING & LOGISTICS

PRIMARY PACKAGING	l x wx h (cm)	39x 14 x 4,5	39x 14 x 2,5	39x 14 x 4,5	39x 14 x 2,5
	net weight (kg)	1	2 x 0,5	1	2 x 0,5
	number x weight (g) slices	66 x 15g	25 x 20g	50 x 20g	33 x 15g
	tare weight foil (kg)	0,03	0,03	0,03	0,03
	material (COLOUR)*	APET/PE foil (TR)	APET/PE foil (TR)	APET/PE foil (TR)	APET/PE foil (TR)
SECONDARY PACKAGING	pieces / secund. PAC	6	5 x (2 x 0,5kg)	6	5 x (2 x 0,5kg)
	l x wx h (cm)	41 x 29 x 17	41 x 29 x 17	41 x 29 x 17	41 x 29 x 17
	net weight (kg)	6	5	6	5
	tare weight (kg)	0,35	0,35	0,35	0,35
	material	corrug. board	corrug. board	corrug. board	corrug. board
TERTIARY PACKAGING	l x wx h (cm)	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15
	net weight (kg)	400	400	480	400
	tare weight (kg)	25	25	25	25
	material	wooden pallet	wooden pallet	wooden pallet	wooden pallet
	numb. Sec. pack/layer	8	8	8	8
	number layers/ pallet	10	10	10	10

PACKAGING & LOGISTICS

PRIMARY PACKAGING	l x wx h (cm)	39x 14 x 4,5	39x 14 x 2,5		
	net weight (kg)	1	0,5		
	number x weight (g) slices	33 x 30g	25 x 20g		
	tare weight foil (kg)	0,03	0,03		
	material (COLOUR)*	APET/PE foil (TR)	APET/PE foil (TR)		
SECONDARY PACKAGING	pieces / secund. PAC	6	10		
	l x wx h (cm)	41 x 29 x 17	41 x 29 x 17		
	net weight (kg)	6	5		
	tare weight (kg)	0,35	0,35		
	material	corrug. board	corrug. board		
TERTIARY PACKAGING	l x wx h (cm)	120 x 80 x 15	120 x 80 x 15		
	net weight (kg)	400	400		
	tare weight (kg)	25	25		
	material	wooden pallet	wooden pallet		
	numb. Sec. pack/layer	8	8		
	number layers/ pallet	10	10		

* conform EU wetgeving 10/2011

Intrastat	Transport temperature (°C)
04069078	2-7