

	SPECIFICATION	20.03.2023 / 3
	PROCESSED CHEESE SLICES	issue date: 20.03.2023

PRODUCT	PROCESSED CHEESE SLICES 1050 g. – CHEDDAR (BURGER SLICES WITH CHEDDAR)
PRODUCT DESCRIPTION	Processed cheese sliced are produced by grinding, mixing of cheeses and other food products, processing and emulsifying as a result of heating and operation of emulsifying components (additives). Origin: Spain
PRODUCT CHARACTERISTICS	84 slices (1050 g), put together in a tight colour foil packet, slice on slice. Organoleptic characteristics: slightly orange-colour, Cheddar taste, firm, creamy texture. Nutritional values per 100 g: energy: 1429 kJ / 344 kcal fat: 27 g - of which saturates: 17 g carbohydrate: 6,3 g - of which sugars: 3,6 g protein: 19 g salt: 3 g Net weight: 1050 g
INGREDIENTS	Cheddar cheese (55%), water, butter , skimmed milk powder, modified starches, emulsifying salts (E331, E339), whey milk powder, milk proteins, salt, colours (E160a, E160c), preservative E202, acidity regulator E330
CHEMICAL CHARACTERISTICS	Dry matter content: 56% Fat content total: 26% Fat in dry matter content: 46% PH: 5,9
MIKROBIOLOGICAL CHARACTRISTICS	Listeria monocytogenes Not detected / 25 g Escherichia coli $\leq 10^3$ CFU / g Staphylococcus aureus $\leq 10^2$ CFU / g
STORAGE AND TRANSPORT	Keep in temperature: +3°C ÷ +8 °C Shelf life: 12 months
PACKAGING	Size of one slice: 76 x 76 mm Weight of one slice: 12,5 g Size of pack: 228 x 76 x 52 mm Direct packaging: plastic film, Packaging carton: 1050 kg - 10 pcs x 1050 g Packaging carton size: 464 x 264 x 153 mm Individual pack EAN 5901126013965

