

ERP Code

17201520

## Ingredient list

	Percentage
Cheese substitute	98 %
- water	46.80 %
- palmoil	21.56 %
- lactic protein	20.09 %
- modified starch	5.88 %
- salt	1.72 %
- emulsifying salt (E331)	<1 %
- whey powder (milk)	<1 %
starch	2 %

## Ingredient declaration

water, palmoil, lactic protein, modified starch, starch, salt, emulsifying salt (E331), whey powder (MILK).

## Nutritional information

	100 g
Energy	1158 kJ
Energy	277 kcal
Proteins	15.7 g
Carbohydrates	5.5 g
- Sugars	0.5 g
- Starch	1.6 g
Fat	21.6 g
- Saturated fatty acids	10.8 g
- Trans fatty acids	0.5 g
- Monounsaturated fatty acids	8.6 g
- Polyunsaturated fatty acids	2.2 g
Cholesterol	98 mg
Fibre	0 g
Sodium	0.67 g
Calcium	0.00 g
Moisture	50.4 %
Ash	6.9 g
Salt	1.8 g
fat in dry matter	44.1 %
pH	6.4

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### Allergen information

Gluten	-
Crustaceans	-
Egg	-
Fish	-
Peanuts	-
Soy	-
Milk	+
Nuts	-
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide and sulphites (E220-E228)	-
Lupin	-
Molluscs	-

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## Microbiological data

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

## Notes

## Product and process

Process	Preparation of cheese, cutting, grating, packaging in a protective atmosphere, labeling, cool storage.
Dimensions	4.0 mm
Weight	5 x 2 kilo
Protective atmosphere	CO2 / N2 (O2 < 3% during production).

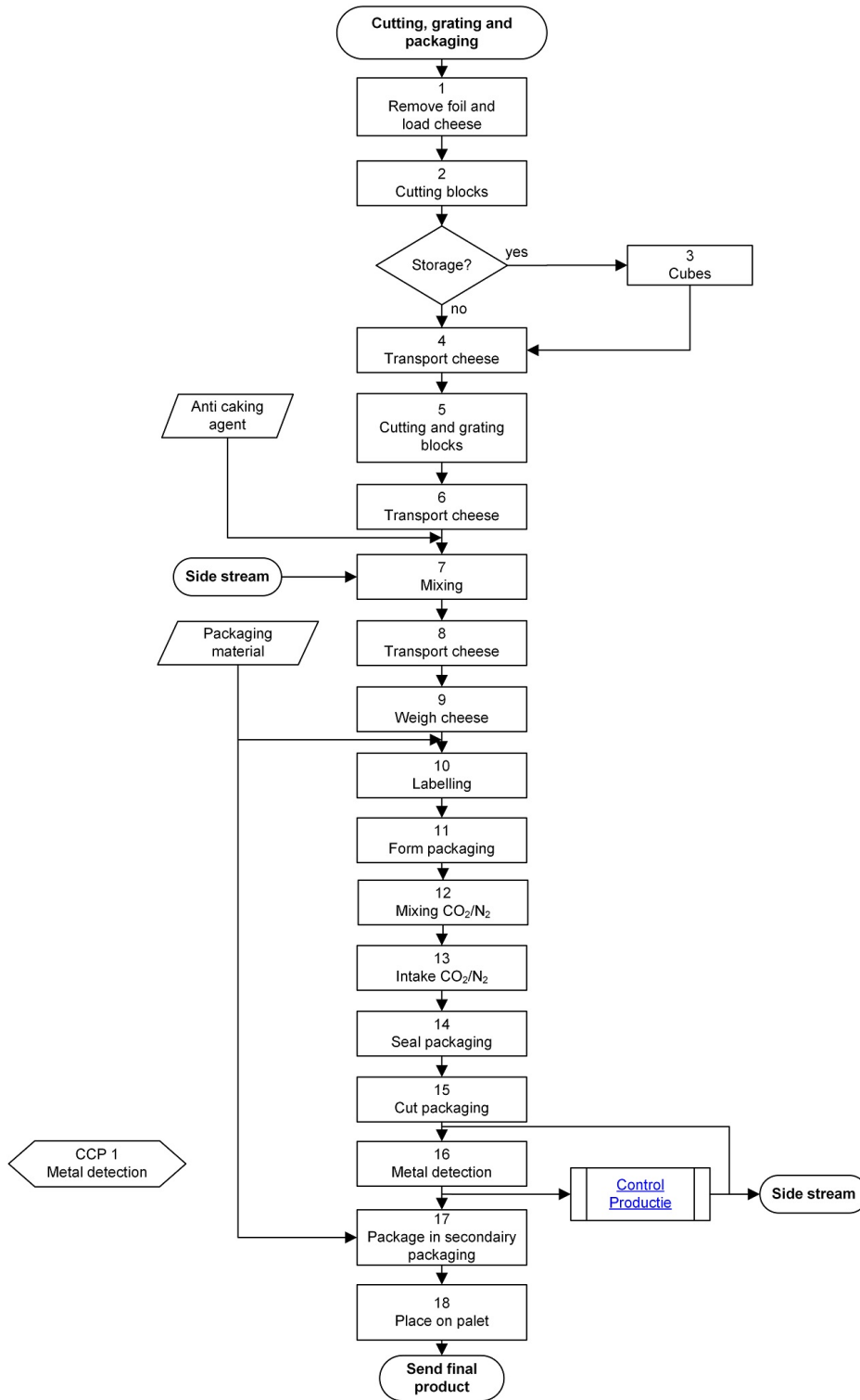
## Additional information

GMO	Product is GMO-free according to EC regulations 1829/2003 and 1830/2003.
Tenability/Storage	10 weeks at max. 7 °C.

## Authorisation

Name	Karel Kruyswijk
Department	Q.A.

Flowdiagram



Date printed

6-8-2024

## Statements

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### Gluten

Hereby we guarantee 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, 13.12.2023



Vepo Cheese  
PO Box 10  
2410 AA BODEGRAVEN  
THE NETHERLANDS

Ing. K. Kruyswijk  
QA Specialist  
Vepo Cheese

Vepo Cheese, location Bodegraven

Vepo Cheese, location Oudewater

EC approval:



EC approval:



Quality certificates:

Download certificates at [www.vepocheese.com](http://www.vepocheese.com)