


Product specification

FRYSLANER
BIOLOGISCHE KAAS | BIO CHEESE

CODE:	11465	BRAND:	Fryslaner	NL BIO-01
Artikel omschrijving:	Rode Fries 50+			
Description:	Red Fries	50% mg		
Artikel umschreibung:	Roter Fries 50+			
Article description:	Red Fries 50+			

BOX CONTENT:	+/- 3,5kg st	ORIGIN	NL
COMMODITY CODE:	04064090	EAN-CODE:	
GROSS WEIGHT (gr):		EAN-BOX:	
MAX TEMP:	15	VOLUME LXHXB:	29,5x18,5x13,7
SHELFLIFE (months):	6	LAYERS PER PALLET:	20
RESTLAUFZEIT (months):	0	BOXES PER LAYER:	4

Proces:	Rennet is added to milk. The milk is fermented to "wrongel". The wrongel is put in to tubs and placed in a press to drain the water. The cheese is put in salt water for several hours.
USP's:	Roter Frieslaner wird in einem feuchtem Raum gelagert. Täglich wird der Käse mit Weiswein und einer Roten Bakterienkultur behandelt. Nach einigen Wochen entwickelt er einen leckeren Geschmack und Geruch.
Ingrediënts:	ingredients: organic COW-MILK, salt, starter, Rennet, Red Kulture 50% fat i.d.m.
Zutaten:	Zutaten: Biologische KUHMITLCH, Salz, vegetarisches Lab, Saurewecker, Rotkultur, 50+
Ingrediënten:	Ingrediënten: biologische KOEMELK, stremmel, veg. Zuursel, zout, Roodbacterie, 50% vet i.d.s.

Nutrition Values			
kJ:	1819	Fat:	50 g
Kcal:	430	of which saturated:	
Protein:	29 g	Fibres:	
Carbohydrates:	0 g	Salt:	
of which sugars:			

ALBA-LIST			
Sesame (oil):	no	Gluten:	no
Soy (oil):	no	Nut (oil):	no
Peanut (arachis oil):	no	Chicken Egg:	no
Sulphite (E220-E228):	no	Shellfish:	no
Molluscs:	no	Lupine:	no
traces= not a product ingredient, possibility of cross contamination.			
<i>This product is produced with non GMO plant material conform EG1829/2003 and EG1830/2003</i>			

All products are produced according to the Standard Food regulations which are verified by means of a HACCP system and FSSC 22000 certification. Our products are certified NL-BIO 01 by Skal (EKO) under the EC Regulation 834/2007