

Productspecification : Landana Goat cheese OLD

General	Product properties	Allergens																																								
Article number: 125050 Product name: Landana Goat cheese OLD Legal name: Goat cheese 50% F.i.d.m. Weight CE: 4,000 kg Average weight HE: 4,000 kg EAN-code art CE: 8711842098248 EAN-code art HE: 8715009243502 Intrastat code: 04069089 GLN: 8711842000005 Statutory requirements: In accordance with Dutch and European Union legislation	Flavour: characteristic Consistency: firm Country of origin: The Netherlands Bacteriology <table><tr><td>Bacteriology</td><td>target</td><td>maximum</td><td>method</td></tr><tr><td>E-Coli/g</td><td></td><td></td><td></td></tr><tr><td>heat treated</td><td><10</td><td>1.000</td><td>ISO 16649-2</td></tr><tr><td>raw milk</td><td></td><td>10.000</td><td></td></tr><tr><td>Enterobacteri</td><td><1.000</td><td>10.000</td><td>ISO 21528-2</td></tr><tr><td>Coagulase-positive staphylococci</td><td></td><td></td><td></td></tr><tr><td>heat treated</td><td><100</td><td>1.000</td><td>ISO6888-1 of 2</td></tr><tr><td>raw milk</td><td><10.000</td><td>100.000</td><td>ISO6888-2</td></tr><tr><td>Salmonella/25g</td><td></td><td>absent</td><td>ISO 6579</td></tr><tr><td>Listeria m./25g</td><td></td><td>absent</td><td>ISO 11290-1</td></tr></table>	Bacteriology	target	maximum	method	E-Coli/g				heat treated	<10	1.000	ISO 16649-2	raw milk		10.000		Enterobacteri	<1.000	10.000	ISO 21528-2	Coagulase-positive staphylococci				heat treated	<100	1.000	ISO6888-1 of 2	raw milk	<10.000	100.000	ISO6888-2	Salmonella/25g		absent	ISO 6579	Listeria m./25g		absent	ISO 11290-1	Allergens: Milk *lactose: <0,1 g / 100g
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Ingredients		Storage conditions																																								
pasteurised GOAT'S MILK, salt, starter culture, microbial rennet.		Storage temperature: Keep refrigerated 2-10°C Best before: 90 days After opening/ cutting: perishable.																																								
Nutritional values (average values/ 100 gram)	physical / chemical (average)	Other																																								
Energy: 1833kJ Energy: 443kcal Fat: 38,1g Of which saturated fat: 25,8g Carbohydrates: 0,1g Of which sugars: <0,1g Protein: 24,8g Salt: 1,92g The values of this naturally pure product, may vary because of natural ripening and seasonal influences.	Moisture content: 33% Fat in dry matter: 50%	To our best knowledge and based on statements from our suppliers, this product contains no GMO-derived ingredients as referred to in "Regulation (EC) no. 1829/2003". Our cheeses are subject to metal detection or come under a metal management plan. Our product contains no ingredients that have been treated with ionising radiation.																																								
		Supplier information																																								
		Supplier: Vandersterre Holland B.V. Address: Duitslandweg 9-11 2411 NT Bodegraven Phone: +(31) 172 – 60 61 11 Fax: +(31) 172 – 61 81 37 Website: www.vandersterregroep.nl E-mail: info@vandersterregroep.nl You can download our certificates on our website: http://www.vandersterregroep.nl/kwaliteit																																								