

Product Description:

Cheese sauce (with cheddar)

<u>Allergens</u> Milk, gluten

Ingredients

Water
Rapeseed oil
Cheese (Cheddar)
Modified cornstarch
Wheat flour
Aroma (flavor enhancer
E627+E631)
Milk protein
Salt
Stabilizers (E415 + E412)
Coconut oil
Acidity regulator (E339iii)
Coloring (E160a + E160c)
Citric acid (E330)
Anti oxidant (E300)

Nutritional declaration (per 100g)

	Value	UOM
	138	kcal
Energy	574	kJ
Fat	11,0	g
of wich saturated	2,5	g
Carbohydrates	6,5	g
of wich sugar	1,5	g
Proteins	3,2	g
Salt	1,4	g
Fibre	0,2	g

Specification sheet

Organoleptic characteristics

The sauce can be used on ready meals or as a salsa. Smell = specific smell Taste = characteristic cheese creamy taste Texture = viscous sauce Colour = yellow orange

Shelf life and storage conditions

Store in cool, dry place at ambient temperature Shelf life 18 months After opening, keep chilled Consume within 3 days

Chemical specifications

After sterilization:

	Limit min	Limit max
рН	5,6	6,0

Microbiological specifications (limit)

Free of pathogenic and toxin-forming germs.

Free from anaerobic germs. After incubation at 37 ° C no gas formation or change in pH value.

Packaging details

Unit = 2,9 kg/tin

Dimension tin = Diameter 15,3cm Height 17,8 cm In trays of 3 cans, on a cardboard plate wrapped in foil

HS code = 21039090

EAN tray = 8714298605602

Statements

The product complies with these regulations: General: EU852/2004, EU853/2004, EU854/2004, EU2074/2005, EU2073/2005, EU 1441/2007, EU 2073/2005 and EU 1441/2007. Labelling: EU1169/2011, EU1924/2006. Contact materials: EU1935/2004, VO2020/1245 and VO10/2011 Tracing: EU1830/2003

Our products are in accordance with 1999/2 CE and 1999/3 CE concerning Foods treated with ionizing radiations, we declare that the cheese and its ingredients did not undergo an ionizing treatment. Palletization = 77 cartons per pallet 231 tins per pallet

Net weight = 669,90 kg/pallet (*variable weight)

Pallet size = 120x80 cm (LxW) Pallet height = 141 cm Type = one way euro pallet