



Productspecification : Prima Donna maturo

General	Product properties	Allergens																																								
<p>Article number: 113001 Product name: Prima Donna maturo Legal name: Cheese 45% F.i.d.m. Weight CE: 11,900 kg Average weight HE: 11,900 kg EAN-code art CE: 8711842627349 EAN-code art HE: 8715009220503 Intrastat code: 04069089 GLN: 8711842000005</p> <p>Statutory requirements: In accordance with Dutch and European Union legislation</p>	<p>Flavour: characteristic Consistency: Sliceable Country of origin: The Netherlands</p> <p>Bacteriology</p> <table border="1"> <thead> <tr> <th>Bacteriology</th> <th>target</th> <th>maximum</th> <th>method</th> </tr> </thead> <tbody> <tr> <td>E-Coli/g</td> <td></td> <td></td> <td></td> </tr> <tr> <td><i>heat treated</i></td> <td><10</td> <td>1.000</td> <td>ISO 16649-2</td> </tr> <tr> <td><i>raw milk</i></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><i>heat treated</i></td> <td><100</td> <td>1.000</td> <td>ISO6888-1 of 2</td> </tr> <tr> <td><i>raw milk</i></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> </tbody> </table>	Bacteriology	target	maximum	method	E-Coli/g				<i>heat treated</i>	<10	1.000	ISO 16649-2	<i>raw milk</i>		10.000		Enterobacteri	<1.000	10.000	ISO 21528-2	Coagulase-positive staphylococci				<i>heat treated</i>	<100	1.000	ISO6888-1 of 2	<i>raw milk</i>	<10.000	100.000	ISO6888-2	Salmonella/25g		absent	ISO 6579	Listeria m./25g		absent	ISO 11290-1	<p>Allergens: Milk</p> <p><i>*lactose: <0,1 g / 100g</i></p>
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Ingredients	Bacteriology	Storage conditions																																								
<p>pasteurised COW'S MILK, salt, starter culture, animal rennet, preservative: sodium nitrate.</p>		<p>Storage temperature: Keep refrigerated 2-10°C</p> <p>Best before: 90 days</p> <p>After opening/ cutting: perishable.</p>																																								
Nutritional values (average values/ 100 gram)	Bacteriology	Other																																								
<p><i>Energy:</i> 1699kJ <i>Energy:</i> 409kcal <i>Fat:</i> 32,3g <i>Of which saturated fat:</i> 21,9g <i>Carbohydrates:</i> 0,1g <i>Of which sugars:</i> <0,1g <i>Protein:</i> 29,5g <i>Salt:</i> 1,90g</p> <p>The values of this naturally pure product, may vary because of natural ripening and seasonal influences.</p>	<p>physical / chemical (average)</p> <p>Moisture content: 37% Fat in dry matter: 45%</p>	<p>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".</p> <p>Our cheeses are subject to metal detection or come under a metal management plan.</p> <p>Our product contains no ingredients that have been treated with ionising radiation.</p>																																								
	physical / chemical (average)	Supplier information																																								
		<p>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</p>																																								
		<p>You can download our certificates on our website: http://www.vandersterregroep.nl/kwaliteit</p>																																								