



A-ware Cheese B.V.

Product Specification Sheet

Cheddar 50 % f.i.d.m.

Articlenumber	2254
Legal product name	Cheddar 50 % f.i.d.m.
Version	2021-001
Identification	M
Printdate	29-09-2022

Product characteristics

Type of product	Foil cheese
Age	Young
Shape	Rectangle
Taste	Mild
Consistency	Sliceable, sufficiently sturdy
Colour Dairy	Orange, red

Dimensions

	Minimum	Average	Maximum
Weight (kg)		15.0	
Length (cm)		49.0	
Width (cm)		29.0	
Height (cm)		9.5	

Recipe

Ingredients	Percentage (%)	Country of origin	Extra information
Pasteurized cow's milk	98 %	DE	
Salt	1.7 %	NL	
Starter culture	0.1 %	NL, DK	
Microbiological rennet	< 0.1 %	FR	
Colour: carotenes (E160a)	0.1 %	DK	

Physical and chemical characteristics

	Minimum	Average	Maximum	Method
Moisture (%)		37.0	38.0	Calculated
Dry matter (%)	62.0	63.0		DIN EN ISO 5534
Fat total (%)		32.0		ASU L 03.00-8
Fat in dry matter (%)	50.0	52.0	60.0	Calculated
Salt total (%)	1.6	1.7	1.9	DIN EN ISO 11885
pH	5.1	5.4	5.7	

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3e Industrieweg 5C, 3411 MD Lopik (NL) | Postbus 43, 3410 CA Lopik (NL)
+31 (0)88 738 1002 | info@royal-aware.com | www.royal-aware.com
IBAN NL97 RABO 0316 7051 52 | BTW NL8571.39.770.B01 | KvK 67704042

*Driven
by taste*



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Average nutritional values

Energy or nutrient	Value (per 100 g)	Method
Energy	1618 kJ	Calculated
Energy	387 kcal	Calculated
Fat	32.0 g	Calculated
- saturated fat	23.0 g	Calculated
- mono unsaturated fat	8.0 g	Calculated
- poly unsaturated fat	0.9 g	Calculated
Carbohydrate	< 0,5 g	Calculated
- of which sugars	< 0,5 g	Calculated
Protein	25.0 g	Calculated
Salt	1.7 g	Calculated
Sodium	668 mg	Calculated

Storage conditions and shelf life

Storage conditions	2 - 7 °C
Shelf life after production	365 days

Microbiological characteristics (during shelf life)

	Target	Maximum	Method
E-coli (cfu/g)	<10	100	ISO 16649-2
Coag. pos. staphylococci (cfu/g)	10	100	ISO 6888-2, incl. amendment 1
Listeria monocyt. (cfu/25 g)		Not detected	DIN EN ISO 11290-1
Salmonella spp. (cfu/25 g)		Not detected	DIN EN ISO 6579
Yeast (cfu/g)	500	1000	ASU L 01.00-37
Moulds (cfu/g)	50	100	ASU L 01.00-37

Allergens (based on LeDa)

Allergen	Present	Allergen	Present
Wheat	-	Hazelnuts	-
Rye	-	Walnuts	-
Barley	-	Cashews	-
Oat	-	Pecan nuts	-
Spelt	-	Brazil nuts	-
Kamut	-	Pistachios	-
Gluten	-	Macademia nuts	-
Crustaceans	-	Nuts	-
Egg	-	Celery	-
Fish	-	Mustard	-
Peanuts	-	Sesame	-
Soy	-	Sulphite (>10 mg / kg)	-
Milk	X	Lupin	-
Almonds	-	Molluscs	-



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Additional allergens

Allergen	Present	Allergen	Present
Corn	-	Legumes	-
Cocoa	-	Beef	-
Pork	-	Chicken	-
Carrot	-	Coriander	-
Glutamate (E620 - E625)	-	Lactose	X

Legislation and claims

GMO free according to EU regulation No. 1829/2003 and No. 1830/2003	Yes
Animal feed, used in supply chain, GMO free according to EU regulation No. 1829/2003 and No. 1830/2003	Yes
GMO free / VLOG certified	No
Irradiated ingredients	No
PDO cheese	No
PGI cheese	No
Organic	No
Kosher certified	No
Halal certified	No
Meadow milk certified	No
Vegetarian	Yes
Vegan	No
This product complies to European law	Yes

Disclaimer and product information

Cheese is a product of nature, variation in values may occur given the natural maturation and seasonal influences. This specification is made with the greatest possible care and based on data which is considered to be reliable and provided to the best of knowledge. The nutritional values are based on calculation according European legislation and are solely for guidance. This specification is owned by A-ware Food Group, it is not allowed to copy the specification or transfer the data to third parties without our consent.