



A-ware Cheese B.V.

## Product Specification Sheet

RO CHED50+ RED SL 6x1KG CA

Articlenumber	40002421
Legal product name	Cheddar 50 % f.i.d.m.
Version	2022-001
Printdate	20-06-2023

### Product characteristics

Type of product	Packaged cheese
Shape	Slices
Taste	Mild
Consistency	Sliceable, sufficiently sturdy
Colour Dairy	Orange, red
Packaged in a protective atmosphere	Yes

### Dimensions

	Minimum	Average	Maximum
Weight (kg)		1.0	

### Recipe

Ingredients	Percentage (%)	Country of origin	Extra information
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#### Cheddar 50 % f.i.d.m.

100 %

Of which:

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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*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	0.0 g	Calculated
- of which sugars	0.0 g	Calculated
Fibres	0.0 g	Calculated
Protein	25.0 g	Calculated
Salt	1.7 g	Calculated
Sodium	668 mg	Calculated
Calcium	138 mg	Calculated

### Storage conditions and shelf life

Storage conditions	2 - 7 °C
Shelf life after production	112 days

### Microbiological characteristics (during shelf life)

	Target	Maximum	Method
E-coli (cfu/g)		1000	ISO 16649-2
Coag. pos. staphylococci (cfu/g)		1000	ISO 6888-2, incl. amendment 1
Listeria monocyt. (cfu/25 g)		Not detected	ISO 11290-1
Salmonella spp. (cfu/25 g)		Not detected	ISO 6579
Yeast (cfu/g)	10000	100000	ISO 6611
Moulds (cfu/g)	10000	100000	ISO 6611

### 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.