

Product Specification



Product Title	LACTOSAN CHEESE POWDER 133212 20KG SACK
Product Code	OC30306

LACTOSAN CHEESE POWDER TYPE 133212 Medium-matured Cheddar and a range of other cheeses.

Description

Lactosan Cheese Powder type 133212 is an uncoloured, pasteurized and spray-dried cheese powder.

Ingredients

Cheese, emulsifying salt (E331), salt

Additives specification

Citrate E331iii 50 g/kg

Declaration

(Declaration according to EU labelling legislation)

Cheese Powder, salt

Characteristics

- Vegetarian
- Halal certified

Chemical composition

Fat 38 - 43 %
Protein 34 - 41 %
Salt (NaCl) 4 - 7 %
Lactose max. 5 %
Moisture max. 5 %
pH $\pm$ 0.2 5.9

Microbiological specifications:

Total plate count (30°C) max. 10,000/g
Yeast max. 100/g
Mould max. 100/g
Coliforms max. 10/g
E.coli neg./g
Staph. aureus max. 10/g
Salmonella neg./25g
Listeria monocytogenes neg./25g

Nutritional data (g/100 g)

(Average values)

Energy 2250 kJ/540 kcal
Fat 40.5
saturated fatty acids 26.2
mono-unsaturated fatty acids 9.1
trans fatty acids 1.8
poly-unsaturated fatty acids 1.1
Carbohydrates max. 5
hereof lactose max. 5
Dietary fibre 0
Protein (N x 6.38) 37.5
Salt (Sodium x 2.5) 8.8
Cholesterol 0.13
Ash 12

Allergen declaration

(Allergens defined according to EU allergen legislation)

Contains milk incl. lactose

GMO status

Product is non-GMO according to EU legislation.

Recommended storage

Cool and dry.

Shelf life

Minimum 18 months from date of production in unopened bags below 25°C.

Standard packaging

Paper bag with heat-sealed blue PE inner-liner.
Net weight 20 kg.

Country of origin

Denmark

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 06/02/2023 16:17:24

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Glasgow, Scotland, G75 0XS
www.scotnetsolutions.com email: technical@scobie-junor.co.uk