

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 $\pm$ 0.3 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

Tariff code:

0406 20

Issue date:

05.10.2024

Replaces data sheet dated

26.11.2021

