



atalanta
Delivering the Global Harvest

Product Specification Sheet

BEEMSTER GOUDA MINIS 6x50/15g

| | | | |
|---------------|----------|---------------------|----------|
| Item Number : | 012136 | Country of Origin : | Holland |
| Pack Size : | 6X50/15g | RW or EW weight : | EW |
| Brand on Box | Beemster | Brand on Item: | Beemster |

ON Box ON Product

| | | | | | |
|----------|--|--------|----------------|---------------------|------------------|
| | | UPC : | N/A | Date Code : | Best Before |
| x | | GTIN : | 08712243020142 | Date Code Format : | DD-MM-YYYY |
| x | | EAN : | 8712243020142 | Date Code Location: | Case and product |

| Product Image | Product Label |
|---------------|---------------|
| | |

Product Properties

Ingredient/Product Statement :

Pasteurized cow's milk, salt, starter culture, microbial rennet, annatto.

CONTAINS: MILK

| | | | |
|------------------------------------|-----------|------------------------------------------|-------------|
| Kosher (Y/N; Certification) | N | Rind (Y/N) | N |
| Halal (Y/N) | N | Rind Edible (Y/N) | N/A |
| Organic (Y/N) | N | RBST Free (Y/N) | Y |
| Piece Count (Case) | 300 | Preservatives (Y/N) | N |
| Maturity/Aged | 8-10 WKS | Lactose Free (Y/N) | N |
| Milk Type | COW | GMO Free (Y/N) | Y |
| Rennet Type | MICROBIAL | Casing (Y/N; Type) | N |
| Special Pre-Order (Y/N) | N | Pasteurized/Thermalized/Raw/Other | PASTEURIZED |
| BPA NI (Y/N); | Y | | |

Storage Temperature 34-43°F

Physical Properties:

| | |
|---------------------------|--------------------------------------|
| Color | Pale yellow |
| Cheese Type | Gouda |
| Aroma & Flavor | Mild, nutty with notes of sweet milk |
| Texture | Very creamy & buttery |
| Appearance | Smooth, dense |
| Body | Flat |
| Shape | Rectangle |

Chemical Analysis:

| | | Specification | Range |
|--------------------------|---|----------------------|----------------|
| Moisture | % | 39 | +/- 10% |
| Fat in Dry Matter | % | 51.3 | |
| Milk Fat | % | 31.3 | +/- 20 |
| Salt | | 1.8g | +/- 20 |
| Ash | | | |

Microbiological Analysis:

| | Unit | Specification | Method |
|---------------------------------|-------------|----------------------|---------------------------------|
| Coliforms | cfu/g | | |
| E. coli. | cfu/g | | |
| Yeast | cfu/g | <100 | NEN 6873-1988 |
| Moulds | cfu/g | <100 | NEN 6873-1988 |
| Salmonella | cfu/g | Absent / 25g | ISO 6785 (AFNOR BIO 12/2-06/94) |
| Listeria | cfu/g | Absent / 25g | ISO 11290-1 |
| Enterobacteriaceae | cfu/g | <500 | ISO 21528-2 |
| Staphylococcus aureus | cfu/g | | |
| Staphylococcus coagulase | cfu/g | <1000 | ISO 6888-2: Amendment 1 |

Nutritionals

(*Daily Value % Based on a 2,000 Calorie Diet)

| | | | | |
|-------------------------------------------|------------------------|-----------------------------------------------------|-----------------------------|------------|
| Serving Size: | 100g | Serving Size: (As listed on Label) | <i>1 piece (15g)</i> | |
| Servings Per Container: | - | Servings Per Container: | 300 | |
| | Per Serving | DV% | Per Serving | DV% |
| Calories: | 381 | | 60 | |
| Total Fat (g) | 31.3 | 40% | 5 | 6% |
| <i>*Changed from 65-78g :</i> | | | | |
| Saturated Fat (g): | 22.5 | 113% | 3.5 | 17% |
| Trans Fat (g): | 0 | | | |
| Cholesterol (mg): | 80 | 27% | 10 | 4% |
| Sodium (mg) | 708 | 31% | 105 | 5% |
| <i>*Changed from 2,400–2,300mg:</i> | | | | |
| Total Carbohydrate (g) | 0 | 0% | 0 | 0% |
| <i>*Changed from 300-275g:</i> | | | | |
| Dietary Fiber (g) | 0 | 0% | 0 | 0% |
| <i>*Changed from 25-28g :</i> | | | | |
| Total Sugars (g): | 0 | | 0 | |
| Added Sugars | 0 | 0% | 0 | 0% |
| Protein (g): | 24.8 | | 4 | |
| Vitamin D (mcg) | .3 | 0% | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | | | |
| Calcium (mg) | 811 | 62% | 123 | 10% |
| <i>*Changed from 1,000—1,300mg:</i> | | | | |
| Potassium (mg) | 79 | 2% | 10 | 0% |
| <i>*Changed from 3,500-4,700mg:</i> | | | | |
| Iron: | .2 | 0% | 0 | 0% |

| | | |
|-----------------------------------------------------|-----------------------------|------------|
| Serving Size: (As listed on Label) | <i>1 piece (15g)</i> | |
| Servings Per Container: | 300 | |
| | Per Serving | DV% |
| Calories: | 60 | |
| Total Fat (g) | 5 | 6% |
| <i>*Changed from 65-78g :</i> | | |
| Saturated Fat (g): | 3.5 | 17% |
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| Cholesterol (mg): | 10 | 4% |
| Sodium (mg) | 105 | 5% |
| <i>*Changed from 2,400–2,300mg:</i> | | |
| Total Carbohydrate (g) | 0 | 0% |
| <i>*Changed from 300-275g:</i> | | |
| Dietary Fiber (g) | 0 | 0% |
| <i>*Changed from 25-28g :</i> | | |
| Total Sugars (g): | 0 | |
| Added Sugars | 0 | 0% |
| Protein (g): | 4 | |
| Vitamin D (mcg) | 0 | 0% |
| <i>*Changed from 400IU (10µg) – 20µg:</i> | | |
| Calcium (mg) | 123 | 10% |
| <i>*Changed from 1,000—1,300mg:</i> | | |
| Potassium (mg) | 10 | 0% |
| <i>*Changed from 3,500-4,700mg:</i> | | |
| Iron: | 0 | 0% |

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

Packaging

| | | | | |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|----------------------------|-----|
| Cases Per Pallet | 64 | Case Dimensions (in.) | 15.1" L x 11.3" W x 7.8" H | |
| Block & Tier | 8 x 8 | Unit Dimensions (in.) | 1.54" L x 1" W x .6" H | |
| Case Cube (ft^) | .77 | Gross Weight (Avg.) | 11.5 | lbs |
| Packaging Type | Bulk case (cardboard) | Tare Weight | 1.5 | lbs |
| | Individually wrapped single serve cheese snacks, vacuum sealed. 50 individually wrapped pieces in multibag, gas-flushed. 6 multibags per case. | Net Weight (Avg.) | 9.9 | lbs |

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

| Components | Present in Product | Present in Other Products Manufactured on the Same Line | Present in the Same Manufacturing Plant |
|------------------------------------------------------------------|--------------------|---------------------------------------------------------|-----------------------------------------|
| Peanuts (including peanut oil) | NO | NO | NO |
| Tree Nuts | NO | NO | YES |
| Sesame Seeds | NO | NO | NO |
| Milk & derivatives (Specify: milk , casein, whey, etc) | YES (MILK) | YES (MILK) | YES (MILK) |
| Eggs | NO | NO | YES |
| Fish | NO | NO | NO |
| Shellfish | NO | NO | NO |
| Soy (excluding soy oil) | NO | NO | YES |
| Wheat (Gluten) | NO | NO | NO |
| Sulphites | NO | NO | NO |
| Corn | NO | NO | NO |
| Poppy Seeds | NO | NO | NO |
| Sunflower Seeds | NO | NO | NO |
| MSG (monosodium glutamate) | NO | NO | NO |
| Tartrazine | NO | NO | NO |

Case Label

1

Beemster Gouda Cheese
Minis 15g 48% f.i.d.m.

Content: 6 multibags x 50 portions x 15g

NL
Z0806
EG

Art.no. **10939011**
46264500

Chargenr.

Ingredients: Pasteurized cow's MILK, Bacterial culture, Rennet, Salt, Annatto E160b(ii).

Nutritional values per 100g: energy 1581kJ, energy 381kcal, fats 31.3g, of which saturated 22.5g, carbohydrates 0g, of which sugars 0g, proteins 24.5g, salt 1.8g.

(01)08712243020142(15)28042022(3202)450000

Not for individual resale
For further processing in country of destination
Product of Holland

CONO Kaasmakers
P.O. Box 1 - 1462 ZG
Middenbeemster Netherlands

Best Before: (DD-MM-YYYY)
28-4-2022

Packaged in a protective atmosphere

Storage temperature max 2-7°C / 34-43°F

Net Weight: 4.5Kg

| | |
|------------------|--------|
| Supplier No. | S293 |
| Manufacturer No. | F01DIV |