

LACTOSAN CHEESE POWDER TYPE 123201

Well-matured Smear-ripened Cheeses and a range of other cheeses.

Description

Lactosan Cheese Powder type 123201 is an uncoloured, pasteurized and spray-dried cheese powder.

Ingredients

Cheese, emulsifying salt (E339)

Additives specification

Phosphate (as P₂O₅) E339ii 16 g/kg

Declaration

(Declaration according to EU labelling legislation)

Cheese Powder

Characteristics

- Flavour enhancing properties

Chemical composition

Fat..... 39 - 44 %
Protein..... 35 - 40 %
Salt (NaCl) 3 -6 %
Lactose max. 5 %
Moisture max. 5 %
pH ± 0.2 6.0

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)

Energy2280 kJ/550 kcal
Fat41.5
saturated fatty acids.....26.9
mono-unsaturated fatty acids9.4
trans fatty acids1.8
poly-unsaturated fatty acids.....1.2
Carbohydrates max. 5
hereof lactose max. 5
Dietary fibre.....0
Protein (N x 6.38).....37.5
Salt (Sodium x 2.5)7.5
Cholesterol0.14
Ash 11

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 20°C.

Standard packaging

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

Country of origin

Denmark

Tariff code:

0406 20

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13.03.2018

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01.07.2014

