

					Product De	tails						
Brand Name KROON					Product Nam	Product Name KROON GOATS CHEESE 4KG			G			
Item Code CI342						Product Category		Cheese Imported (CI)				
Spec Issue Date 13/05/2020		)			Supersedes		19/02/	2019				
Spec Reference Supplier spec (Recipe code: 1		: 1531	531, Version: 2.0, Version Date: 02-07-2018)									
-	Product Descript oduct manufactured in acc the Australian Food Stand	ordance with	Authentic Du	tch cra	fted cheese. Matured	for 5 weeks.	50% fat in	dry matt	er.			
		Ingredients	: List, Origin a	nd Pe	rcentage (%), (incl	uding substa	nces used	l as foo	d additiv	ves)		
	Ingredients	Origin	(%)		Ingredients	Origin	(%)		Ingredien	its	Origin	(%)
1.	Pasteurised Goat's Milk	The Netherlands	98.23 (Including starter culture)	2.	Salt	-	1.75	3.	Starter (	Culture	-	-
4.	Microbial Rennet	-	0.02	5.				6.				
Ingr	redients in crust		Plastic coatin	g with	Natamycin	•				I		
Cou	Intry of Origin Stateme	nt	Product of Ho	lland	· · · · · · · · · · · · · · · · · · ·							
					Additives & Proce	ssing Aids						
Pre	esence of additives or p	rocessing aids	No			_						
Name Additive or processing		ocessing aid?	Foo	Food Additive code number as per Schedule 8 of the Code			For FSC Code 1.2.4 – 7(1)(a): Please write the prescribed class names of Food Additives from list below.					
	rescribed Acid Ac	idity Regulator	Alkali Anti	caking A	Agent Antioxidant	Bulking Age	nt Colo	ur Er	nulsifier	Firmin Agent		vour Enhancer
Foo	d Additives Foaming A	gent Gellin	g Agent Glazing Agent Humectant			t Preservati	Preservative Raising Agent Stabilizer Swe			eetener	Thickener	
Opti	ional Class Names of Food	Additives A	ntifoaming Agent	Em	nulsifying Salt	Enzyme	Mi	neral Salt	Modi	fied Starch	Vege	etable Gum
		1			Specifications for (	Compliance						
Pr	oduct Specifications	Para	ameter									
		SI	hape         Flat cylindrical with 2 round corners, Approx. 25 cm in diameter									
		F	Rind	ll closed								
		Colour	(Coating) White									
Ph	sysical Specifications	Sectio	nal plane	Fev	w, more or less round	holes of 1 - 1	0 mm					
		Colour	(Interior)	ior) White								
		Fla	avour	ld, Pure, goat								
		Те	Texture         Sliceable, Sufficiently st			urdy						
		Moisture			36-39%							
Che	emical and Analytical	Fat in D	at in Dry Matter 50-60%									
	Specifications	Salt in E	Dry Matter	2.3	3-3.3%							
				Ma	ax. 10 ppm							
		Na	aNO₃									
			aNO₃ pH	-	L-5.5							
		2		5.1	1-5.5 100 cfu/g							
		Coagulase +	рН	5.1								
	Microbiological	Coagulase + Listeria mo	pH - staphylococci	5.1 < 1 Ab	.00 cfu/g							
	Microbiological Specifications	Coagulase + Listeria ma Saln	pH - staphylococci onocytogenes	5.1 < 1 Ab Ab	.00 cfu/g sent in 25g							
	-	Coagulase + Listeria mo Saln E	pH - staphylococci onocytogenes nonella	5.1 < 1 Ab Ab < 1	.00 cfu/g sent in 25g sent in 25g							
	-	Coagulase + Listeria mo Saln E Enterobo	pH - staphylococci onocytogenes nonella coli	5.1 <1 Ab Ab <1 <1	00 cfu/g sent in 25g sent in 25g 00 cfu/g							



Nutritional Data (for drained portion of contents)						
Serving size: 30		0	Servings per kg:		Approx. 33	
Figures calculated from analytical values of compositional ingredients and may vary between batches						
Average Quantities		Per Serve		Per 100g		
Energy			504kJ 1681kJ		1681kJ	
Protein			7g	23g		0
Fat, Total			10g		35g	$\cdot$
<ul> <li>– Saturated</li> </ul>			7g		24g	
Carbohydrate			<0.1g		0.1g	
– Sugars			<0.1g		0.1g	
Sodium		206mg		688mg	1	

		Packaging and Coding De	tails				
	Lot Code Example	1056WW0		12			
Batch	Lot Code Explanation	-		(			
Information	Date Code Example	Production date: 03/12/2019, Best before: 02/12/2020					
	Date Code Explanation	Production date: DD/MM/YYYY, Best before: DD/MM/YYYY					
		Packaging Type	Material composition	Material %			
Primary	Packaging type, Material composition and %	Outside : Plastic wrap Inside: Plastic coating with Natamycin		-			
Packaging	Recyclable	No					
	Method of seal	Coating					
	Primary Barcode	imary Barcode EAN: 8710912053187					
	Type of packaging Box						
	Materials used in packaging	Cardboard					
Secondary Packaging	Recyclable	Yes					
Tuckuging	Method of seal	Plastic tape					
	Secondary Barcode	TUN: 98710912052992					
		Product Weight Informat	tion				
	${}^{\prime}\!$	Approx. 4kg variable weight					
	Product Gross Weight	N/A					
Primary Packaging	Product Drained Weight (if applicable)	N/A					
	Packaging Weight (Tare Weight)	N/A					
	Packaging Dimensions (L x W x H)	Approx. 25 cm in diameter					
	Product Net weight	Approx. 4kg variable weight					
	Product Gross weight	Approx. 4.25 kg variable weight					
Secondary Packaging	Packaging Weight (Tare Weight)	0.25 kg					
	Packaging Dimensions (L x W x H)	-					
	Units per pack	1					
	Pallet type	СНЕР					
	Pallet material	Wood					
	Pallet size [mm]	1165 x 1165					
Pallet	Pallet max height [mm]	1200					
Configuration	Number of layers per pallet	10					
	Number of Cartons per layer	16					
	Cartons or Crates per pallet	10 x 12 (160)					
	Gross Weight of pallet	Approx. 750kg					



Shelf Life Information (Frozen & Ambient Products)						
Product Shelf Life (Best Before or Use By)	Best Before: 365 days					
Frozen Product Shelf Life (Best Before or Use By)	N/A					
Thawed Product Shelf Life (Best Before or Use By)	N/A					
Thawing Time (Frozen Products)	N/A					
Storage Instructions	Keep refrigerated between 0 - 5°C					
Customer Preparation	Ready to use. Versatile for everyday cooking, melting and snacking as well as being perfect for any entertaining cheese board.					
GM Status	No genetically modified ingredients (or derived from genetic modification technologies) have been used.					
Irradiation Status	Food must not be irradiated unless there is a specific permission in Standard 1.5.3 of the Foods Standards Code to irradiate the food.					
Claims	-	Warnings	Contains Milk			
Is it Kosher Certified	Yes or No: ( NO )	Is it Halal Certified	Yes or No: ( YES )			
Is it Organic Certified	Yes or No: ( NO )	Is it suitable for Vegetarian	Yes or No: ( YES )			
Is it suitable for Vegan	Yes or No: ( NO )	Is it suitable for Ovo-Lacto Vegetarian	Yes or No: ( YES )			
Is it suitable for Lacto-Vegetarian	Yes or No: ( YES )	s or No: ( YES )				
Additional logos / accreditations	Protected Geographical Indication (PGI)					
Sensitive Population	Not suitable for consumers allergic t	o Milk				

	<ul> <li>*Allergen statement: the presence or absence of allergens is defined according to the following classifications.</li> <li>Present: naturally found or deliberately added to the food</li> <li>May be present in trace amounts due to potential cross contamination</li> <li>Completely absent</li> <li>Refined from potential allergen but all protein removed during refining</li> </ul>					
Allergens						
Allergen type	Classification*	Advisory statement				
Cereals containing gluten and derivative (including wheat, rye, barley, oats, spelt and their hybridized strains)	3					
Crustacea and derivatives	3					
Egg and egg derivatives	3					
Fish and fish derivatives	3					
Milk and milk derivatives	1	Contains Milk				
Peanuts and derivatives	3					
Tree nuts and derivatives	3					
Soy and derivatives	3					
Sesame and derivatives	3					
Lupins	3					
Added Sulphites >10mg/kg or more	3					



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