



PRODUCT SPECIFICATION

Art. no.	H35
Product name and packaging	Premium Cheddar sauce (6 x 1 kg)
EAN trading unit	5413835392182
EAN sales unit	5413835392175
Intrastat	21039090



1. GENERAL PRODUCT INFORMATION

Product description

cheddar cheese sauce

Ingredients declaration/additives

water, **cream** (15%), Cheddar (10%) (**milk**, salt, potato starch, lactic cultures, microbial enzymes, colourings: carotenoids – annatto bixin – annatto norbixin), modified maize starch, salt, natural extract (yeast, pepper), flavouring (**milk**), colouring: beta-carotene, paprika extract, emulsifier: sodium polyphosphate.

Country of origin: BELGIUM

Shelf life: 24 months from production date, at ambient temperature in the closed original packaging.

Preparation:

- Microwave: The bag is microwave safe: ± 2 min. - 900W or ± 1 min. 1800W
- Heat: Heat the sauce in a pan while stirring.
- Au bain-marie: Heat the closed bag in hot water for ± 15 minutes. Sauce can then be kept warm in a bain marie.
- Combisteamer: Heat the closed bag for ± 15 minutes in a combi steamer (100°C, 100% steam)

2. SENSORY PARAMETERS

Colour	yellow with red pieces
Taste	Taste of cheese and spices
Consistency	semi liquid



3. Nutritional values

Parameter	Target value
Energy	510,00 kJ
Energy	122,00 kcal
Total fat	9,40 g
saturated fat	6,20 g
Carbohydrates	6,00 g
of which sugars	0,50 g
Proteins	3,30 g
Salt	1,95 g

4. Allergens

Allergens	Present (yes/no)
gluten containing grain	Free from
wheat	Free from
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	Free from
fish	Free from
peanuts	Free from
soy	Free from
milk	Contains
tree nuts	Free from
almond	Free from
hazelnuts	Free from
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	Free from
macadamia nut	Free from
celery	Free from
mustard	Free from
sesame	Free from
sulphite	Free from
lupine	Free from
molluscs	Free from

5. GMO



Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

6. Irradiation

This product and all processed raw material is not irradiated.

7. Microbiological data

Parameter	Tolerance
Bacillus cereus	Less than 1000 cfu/g
Enterobacteriaceae	Less than 1000 cfu/g
Escherichia coli	Less than 10 cfu/g
Listeria monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g
Aerobic plate count	Less than 100000 cfu/g
Coagulase positive Staphylococcus	Less than 100 cfu/g

8. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835392182	5413835392175
Contents (pieces)	6 x 1 kg	1 kg
Type of packaging	box	bag
Package dimensions	300 x 260 x 135 mm	295 x 160 x 40 mm
Empty package weight	265 g	17 g

9. Logistics data

Data	
Number per layer	11
Number of layers per pallet	7
Total number per pallet	77
Total weight of product per pallet	462 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1690 mm

10. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

11. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 23/01/2026	
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