



## 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 |  |
|----------------------------------|--|