

Item number	200775
Product name	Cheddar Cheese Sauce 3000G



Product Specification

Paulig
Box 63
SE - 431 21 Mölndal, Sweden
Phone: +46 (0)31 67 42 00
Web: www.pauligroup.com

Product description

Brand name:	Santa Maria	Packaging marked label accreditation code/Organic:	No Green Dot, Society of the Plastics Industry (SPI)
Country of origin:	Netherlands (the)	Total shelf life :	365 days
Commodity code:	2103909089	Storage conditions:	Ambient.
Classification category code:	10000280	Storage conditions after opening:	Once opened keep refrigerated.

Ingredient list

Skimmed MILK, water, sunflower oil, modified potato starch, cheddar CHEESE (4,0%), salt, emulsifying salts (E339, E452, E331), emulsifier (E471), yeast extract, thickener (E466, E415), acid (lactic acid, citric acid), flavouring, colours (E160a, E160c), rapeseed oil.

Nutritional value

	Unit	100g
Energy (kJ)	kJ	554
Energy (kcal)	kcal	133
Fat	g/100g	10
Fat of which saturates	g/100g	1.9
Carbohydrate	g/100g	7.5
Carbohydrate of which sugars	g/100g	2.4
Fibre	g/100g	0
Protein	g/100g	2.8
Salt	g/100g	1.9

Item number	200775
Product name	Cheddar Cheese Sauce 3000G

Allergens

Allergen	Yes	Traces	No
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Allergen cross contamination

As stated in our allergen policy, we have systems in place to monitor the conditions throughout the whole supply chain to reduce the risk for non-intentional cross contamination.

Organoleptic

Appearance:	Yellow sauce	Taste:	Cheddar, salty, creamy
Aroma:	Cheddar, salty, creamy	Texture:	Viscous sauce

GMO

We do not use any genetically modified raw materials or organisms in our products.

Fraud and adulteration

Risk assessments regarding potential for adulteration, substitution and mislabeling are conducted and all measures are taken to prevent and detect this in our supply chain.

Food irradiation

Our raw materials and products have not been treated with irradiation.

Pesticides

The product meet the requirements of the EU legislation regarding pesticides.

Suitable for

Description	Yes	No
Suitable for vegans	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for coeliacs (gluten <20 ppm)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for halal requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for kosher requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Item number	200775
Product name	Cheddar Cheese Sauce 3000G

Microbiological specifications

Analysis	Unit	Value	LL	UL
Total plate Count	cfu/g	1000	0	10000
Bacillus cereus	cfu/g	10	0	100
Yeast	cfu/g	100	0	1000
Mould	cfu/g	100	0	1000
Salmonella	Neg/25g	0	0	0
E. coli	cfu/g	0	0	10
Enterobacteriaceae	cfu/g	100	0	1000
Staphylococcus aureus	cfu/g	100	0	1000
Listeria monocytogenes	cfu/g	0	0	0

Product Structure

Next lower level trade item 1: 07311312007759 168

Primary level

GTIN base:	07311312007759	Depth base:	200 mm
Descriptive size:	3000 g	Height base:	143 mm
Package weight base:	136 Gram	Width base:	200 mm
Gross weight base:	3136 Gram	Barcode type_base:	EAN 13
Drained weight:		Packaging type code_base:	Bucket

Secondary level

Package weight case:	Gram	Gross weight case:	3136 Gram
----------------------	------	--------------------	-----------

Tertiary level

GTIN pallet:	77311312007758	Depth pallet:	1200 mm
Quantity per layer:	24 Case	Height pallet:	1151 mm
Quantity of complete layers:	7	Width pallet:	800 mm
Quantity per pallet:	168	Barcode type_pallet:	GS1 128
Gross weight pallet:	552148 Gram	Next lower level trade item 1:	07311312007759 168