

LACTOSAN CHEESE POWDER TYPE 133215
Medium-matured Cheddar and a range of other cheeses.**Description**

Lactosan Cheese Powder type 133215 is an uncoloured, pasteurized and spray-dried cheese powder.

Ingredients

Cheese, emulsifying salt (E339, E331), salt

Additives specification

Phosphate (as P₂O₅) E339ii 5 g/kg

Citrate E331iii 35 g/kg

Declaration

(Declaration according to EU labelling legislation)

Cheese Powder, salt

Characteristics

- Vegetarian
- Flavour enhancing properties

Chemical composition

Fat 37 - 44 %

Protein 32 - 38 %

Salt 4 - 7 %

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)

Energy 2210 kJ/530 kcal

Protein 35.5

Carbohydrates max. 5

hereof lactose max. 5

Fat 40.5

saturated fatty acids 26.2

mono-unsaturated fatty acids 9.1

trans fatty acids 1.8

poly-unsaturated fatty acids 1.1

Cholesterol 0.13

Dietary fibre 0

Sodium 3.5

Ash 13

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 25°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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