

## LACTOSAN CHEESE POWDER TYPE 123201

Well-matured Smear-ripened Cheeses and a range of other cheeses.

### Description

Lactosan Cheese Powder type 123201 is an uncoloured, pasteurized and spray-dried cheese powder.

### Ingredients

Cheese, emulsifying salt (E339)

### Additives specification

Phosphate (as P<sub>2</sub>O<sub>5</sub>) E339ii ..... 16 g/kg

### Declaration

(Declaration according to EU labelling legislation)

Cheese Powder

### Characteristics

- Flavour enhancing properties

### Chemical composition

|                   |           |
|-------------------|-----------|
| Fat.....          | 39 - 44 % |
| Protein.....      | 35 - 40 % |
| Salt (NaCl) ..... | 3 -6 %    |
| 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 .....                       | 2280 kJ/550 kcal |
| Fat.....                           | 41.5             |
| saturated fatty acids.....         | 26.9             |
| mono-unsaturated fatty acids ..... | 9.4              |
| trans fatty acids.....             | 1.8              |
| poly-unsaturated fatty acids.....  | 1.2              |
| Carbohydrates .....                | max. 5           |
| hereof lactose .....               | max. 5           |
| Dietary fibre.....                 | 0                |
| Protein (N x 6.38).....            | 37.5             |
| Salt (Sodium x 2.5) .....          | 7.5              |
| Cholesterol.....                   | 0.14             |
| Ash.....                           | 11               |

### 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 20°C.

### Standard packaging

Paper bag with heat-sealed blue PE inner-liner. Net weight 20 kg.

### Country of origin

Denmark

### Tariff code:

0406 20

### Issue date:

03.02.2021

Replaces data sheet dated

13.03.2018

