

# Product Specification Sheet

## GOAT, SMKD CHEVRELAIT 5/4 LB

Item Number :	Country of Origin :	HOLLAND
Pack Size :	RW or EW weight :	EW
Brand on Box :	Brand on Item:	CHEVRE-LAIT

ON Box	ON Product	UPC :	Date Code :	BEST BEFORE
		GTIN :	Date Code Format :	MM.DD.YYYY
		EAN :	Date Code Location:	CASE LABEL



### Product Properties

#### Ingredient/Product Statement :

GOAT CHEESE (GOAT MILK, SALT, STARTER CULTURE, RENNET, PRESERVATIVE; EGG LYSOYME), WATER, CORN STARCH, EMULSIFYING SALT; SODIUM POLYPHOSPHATE, MONOSODIUM PHOSPHATE, SALT, NATURAL SMOKE.

#### Contains: Milk and Egg

Kosher (Y/N; Certification)	N	Rind (Y/N)	N
Halal (Y/N)	N	Rind Edible (Y/N)	N/A
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	5	Preservatives (Y/N)	Y
Maturity/Aged	YOUNG	Lactose Free (Y/N)	N
Milk Type	GOAT	GMO Free (Y/N)	Y
Rennet Type	Microbial and Animal	Casing (Y/N; Type)	Y; CELLULOSE
Special Pre-Order (Y/N)	N	Pasteurized/Thermalized/Raw/Other	PASTEURIZED
BPA NI; (Y/N)			

#### Shelf Life:

Shelf Life from Production	1 YEAR	Shelf Life if Frozen	N/A
Storage Temperature	33 - 40°	Shelf Life Defrosted	N/A

**Physical Properties:**

<b>Color</b>	PALE YELLOW INTERIOR, BROWN EXTERIOR
<b>Cheese Type</b>	
<b>Aroma &amp; Flavor</b>	SMOKY, MILD
<b>Texture</b>	FIRM
<b>Appearance</b>	
<b>Body</b>	
<b>Shape</b>	CYLINDRICAL STICK

**Chemical Analysis:**

		<b>Specification</b>	<b>Range</b>
<b>Moisture</b>	%	<b>48</b>	<b>±2</b>
<b>Fat in Dry Matter</b>	%	<b>45</b>	<b>45 – 50</b>
<b>Fat</b>	%	<b>25</b>	<b>±1.5</b>
<b>Salt</b>			
<b>Water Activity</b>			
<b>pH</b>			
<b>Ash</b>			

**Microbiological Analysis:**

	<b>Unit</b>	<b>Specification</b>	<b>Method</b>
<b>Coliforms</b>	cfu/g		
<b>E. coli.</b>	cfu/g	<b>&lt;10</b>	
<b>Yeast</b>	cfu/g	<b>&lt;100</b>	
<b>Moulds</b>	cfu/g	<b>&lt;100</b>	
<b>Salmonella</b>	cfu/g	<b>ABSENT / 25g</b>	
<b>Listeria</b>	cfu/g	<b>ABSENT / 25g</b>	
<b>Enterobacteriaceae</b>	cfu/g	<b>&lt;100</b>	
<b>Staphylococcus aureus</b>	cfu/g	<b>&lt;100</b>	
<b>Staphylococcus coagulase</b>	cfu/g		

**Nutritionals**  
(\*Daily Value % Based on a 2,000 Calorie Diet)

<b>Serving Size:</b> 100 g		<b>Serving Size:</b> 1 inch cube (30g) 1oz	
<b>Servings Per Container:</b> varied		<b>Servings Per Container:</b> varied	
	<b>Per Serving</b>	<b>DV%</b>	
<b>Calories:</b>	300		<b>Calories:</b> 90
<b>Total Fat (g)</b>	23	37%	<b>Total Fat (g)</b> 7 11%
<i>*Changed from 65-78g :</i>			<i>*Changed from 65-78g :</i>
<b>Saturated Fat (g):</b>	15	70%	<b>Saturated Fat (g):</b> 4.5 21%
<b>Trans Fat (g):</b>	0		<b>Trans Fat (g):</b> 0
<b>Cholesterol (mg):</b>	67	23%	<b>Cholesterol (mg):</b> 20 7%
<b>Sodium (mg)</b>	1,433	60%	<b>Sodium (mg)</b> 430 18%
<i>*Changed from 2,400-2,300mg:</i>			<i>*Changed from 2,400-2,300mg:</i>
<b>Total Carbohydrate (g)</b>	3	0%	<b>Total Carbohydrate (g)</b> 1 0%
<i>*Changed from 300-275g:</i>			<i>*Changed from 300-275g:</i>
<b>Dietary Fiber (g)</b>	0	0%	<b>Dietary Fiber (g)</b> 0 0%
<i>*Changed from 25-28g :</i>			<i>*Changed from 25-28g :</i>
<b>Total Sugars (g):</b>	0		<b>Total Sugars (g):</b> 0
<b>Added Sugars</b>	0	0%	<b>Added Sugars</b> 0 0%
<b>Protein (g):</b>	23		<b>Protein (g):</b> 7
<b>Vitamin D (mcg)</b>	0	0%	<b>Vitamin D (mcg)</b> 0 0%
<i>*Changed from 400IU (10µg) – 20µg:</i>			<i>*Changed from 400IU (10µg) – 20µg:</i>
<b>Calcium (mg)</b>	650	50%	<b>Calcium (mg)</b> 195 15%
<i>*Changed from 1,000-1,300mg:</i>			<i>*Changed from 1,000-1,300mg:</i>
<b>Potassium (mg)</b>	50	1.06%	<b>Potassium (mg)</b> 15 0%
<i>*Changed from 3,500-4,700mg:</i>			<i>*Changed from 3,500-4,700mg:</i>
<b>Iron:</b>	0	0%	<b>Iron:</b> 0 0%

## Packaging

<b>Cases Per Pallet</b>	66	<b>Case Dimensions (in.)</b>	15.5"L x 15.5"W x 3.8"H
<b>Block &amp; Tier</b>	6 x 11	<b>Unit Dimensions (in.)</b>	"L x "W x "H
<b>Case Cube (ft<sup>^</sup>)</b>	0.5283	<b>Gross Weight (Avg.)</b>	22 lbs
<b>Packaging Type</b>	vacuum	<b>Tare Weight</b>	2 lbs
		<b>Net Weight (Avg.)</b>	20 lbs

## Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	No
<i>Sesame Seeds</i>	No	No	No
<i>Milk &amp; derivatives (Specify: <b>milk</b>, casein, whey, etc)</i>	<b>Yes; Milk</b>	<b>Yes; Milk</b>	<b>Yes; Milk</b>
<i>Eggs</i>	<b>Yes; Lysozyme</b>	<b>Yes; Lysozyme</b>	<b>Yes; Lysozyme</b>
<i>Fish</i>	No	No	No
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

## Case Label

**Smoked processed cheese 45%  
f.i.d.m. goat**

Ingredients: Goat cheese (goat's milk, preservative: egg Lysozyme), water, emulsifying salts: (sodium polyphosphate, monosodium phosphate), corn starch, salt, natural smoke.  
May contain traces of cow's milk protein

Limited shelflife after opening and keep refrigerated, max +7 °C.  
Casing is not edible.

Nutrition declaration per 100g			Net weight: <b>4,00Lb</b>
Energy	1336kJ / 318kcal		
Fat	25.0 g		
of which saturates	18.1 g		
Carbohydrate	2.1 g		
of which sugars	0.5 g		
Protein	21.2 g		
Salt	2.0 g		

Carton No.: 5  
26 803400004 35844 04553



8 17 137 34 10 00 52 01

Best before: **01.12.2016**  
Batch number: **KN555555**  
Atlanta

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchaGourmet** 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM