



Product Specification Sheet

GRANDAMMER, SLICED AMMERLANDER 6/2.2 LB

Item Number:	024229	Country of Origin:	Germany
Pack Size :	6/2.2 lb	RW or EW weight:	EW
Brand on Box	Ammerlander	Brand on Item:	Ammerlander
ON Poy ON Product	•		

	UPC:	8 88117 54407 1	Date Code :	Production Date/Best Before
	GTIN:	04000436744079	Date Code Format :	MM/DD/YYYY
	EAN:		Date Code Location:	Case Label

Product Image	Product Label
	German Grandamer 45 % Sliced Cheese Nutrition Facts Reming size 1 slate (29 % 20 % 20 % 20 % 20 % 20 % 20 % 20 %

Product Properties Ingredient/Product Statement: Pasteurized Cow's Milk, Salt, Cheeses Cultures, Enzymes **Contains: Milk** Kosher (Y/N; Certification) Rind (Y/N) Halal (Y/N) Υ Rind Edible (Y/N) Organic (Y/N) N Ν RBST Free (Y/N) Piece Count (Case) 6 Preservatives (Y/N) Ν Maturity/Aged Min 120 days cow's Lactose Free (Y/N) Ν Milk Type **Rennet Type MICROBIAL** GMO Free (Y/N) Υ Special Pre-Order (Y/N) Casing (Y/N; Type) Ν BPA NI (Y/N); Y (No BPA) Pasteurized/Thermalized/Raw/Other

Shelf Life:

Shelf Life from Packing	6 MONTHS	Shelf Life if Frozen	NA
Storage Temperature	33-40°F	Shelf Life Defrosted	NA

Physical Properties:

Color LIGHT YELOW **Cheese Type** GRANDAM **Aroma & Flavor** MILD AND PURE **Texture** LITHE AND CUTABLE PLAIN, LIGHT YELLOW, RINDLESS **Appearance Body Shape** 4X4 SQUARE slices

Chemical Analysis:

% Moisture **Fat in Dry Matter** % Milk Fat % Salt Ash

Specification	Range
41	40-42
45	45-49.9
28	26.1-29-9
1.6	1.2-1.6

	Unit
Coliforms	cfu/g
E. coli.	cfu/g
Yeast	cfu/g
Moulds	cfu/g
Salmonella	cfu/g
Listeria	cfu/g
Enterobacteriaceae	cfu/g
Staphylococcous aureus	cfu/g
Staphylococcous coagulase	cfu/g
positive	

Microbiological Analysis:				
Specification	Method			
1,000	ASU L 01.00-3//ISO4832			
10	ISO 16649-2			
1,000	ASU 01.00-37// ISO 6611			
1,000	ASU 01.00-37// ISO 6611			
n.n. / 25g	ISO 6579			
n.n./ 25g	ISO 11290-1			
1,000	ISO 21528-2			
-				
100	ASU L 02.07-2//ISO 6888-1			

Nutritionals (*Daily Value % Based on a 2,000 Calorie Diet)					
Serving Size: (As listed on Label)	-	0 g		<i>l slice (</i> 20 g/0).7 oz)
Servings Per Container:	10 se	ervings	Servings Per Container:	About 50	
	Per Serving	DV%		Per Serving	DV%
Calories:	360		Calories:	70	
Total Fat (g) *Changed from 65-78q:	28	45%	Total Fat (g) *Changed from 65-78q:	6	7%
Saturated Fat (g):	19	95%	Saturated Fat (g):	4	18%
<i>Trans</i> Fat (g):	0	3070	Trans Fat (g):	0	2070
Cholesterol (mg):	115	38%	Cholesterol (mg):	23	8%
Sodium (mg)	630	27%	Sodium (mg)	126	5%
*Changed from 2,400-2,300mg			*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	0	0%	Total Carbohydrate (g)	0	0%
*Changed from 300-275g			*Changed from 300-275g		
Dietary Fiber (g)	0	0%	Dietary Fiber (g)	0	0%
*Changed from 25-28g :			*Changed from 25-28g :		
Total Sugars (g):	0		Total Sugars (g):	0	
Added Sugars	0	0%	Added Sugars	0	0%
Protein (g):	25		Protein (g):	5	
Vitamin D (mcg)	0	0%	Vitamin D (mcg		0%
*Changed from 400IU (10µg) – 20µg :			*Changed from 400IU (10μg) – 20μg	7:	
Calcium (mg)	1,040	80%	Calcium (mg)	197	15%
*Changed from 1,000—1,300mg			*Changed from 1,000—1,300mg		
Potassium (mg)	47	1%	Potassium (mg) 24	0%
*Changed from 3,500-4,700mg			*Changed from 3,500-4,700mg		
Iron:	0	0%	Iron:	0	0%

^{*}Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please

	Packaging				
Cases Per Pallet	90	Case Dimensions (in.)	15" x 9" x 5"	-	
Block & Tier	9 x 10	Unit Dimensions (in.)	LxWxH	_	
Case Cube (ft^)	0.3906 Plastic tray / plastic	Gross Weight (Avg.)	14.2 lbs	-	
Packaging Type	foil	Tare Weight	1 lb	_	
		Net Weight (Avg.)	13.2 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
Peanuts (including peanut oil)	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Milk & derivatives (Specify: milk, casein, whey, etc)	YES; milk	YES; milk	YES; milk
Eggs	NO	NO	NO
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy (excluding soy oil)	NO	NO	NO
Wheat (Gluten)	NO	NO	NO
Sulphites	NO	NO	NO
Corn	NO	NO	NO
Poppy Seeds	NO	NO	NO
Sunflower Seeds	NO	NO	NO
MSG (monosodium glutamate)	NO	NO	NO
Tartrazine	NO	NO	NO



Supplier No.	S1159
Manufacturer No.	F01KAS
Audit / Expiry Date	IFS/JAN 2022