



Product Specification Sheet

BEEMSTER, W/MUSTARD GOUDA 1/10 LB

Item Number: 012923 Country of Origin: HOLLAND RW or EW weight: RW

Brand on Box BEEMSTER Brand on Item: BEEMSTER

ON Box ON Product

 X
 UPC:
 7-1224303178-8
 Date Code:
 PACK DATE

 X
 GTIN:
 08-7-12243 03178-0
 Date Code Format:
 DDMMYYYY

 EAN:
 8712243031780
 Date Code Location:
 CASE LABEL / PRODUCT

Product Image BEEMSTER



Product Label

BEEMSTER MUSTARD SEED

Nutrition Facts Servings: Varied,
Serv. size: 1 oz (28g/about 1-inch cube)
Amount per serving: Calories 110, Total Fat
9g (11% DV), Sat. Fat 6g (29% DV), Trans Fat 0g,
Cholest. 25mg (8% DV), Sodium 190mg
(8% DV), Total Carb. 0g (0% DV), Fiber 0g
(0% DV), Total Sugars 0g (Incl. 0g Added Sugars,
0% DV), Protein 7g, Vit. D (0% DV), Calcium
(15% DV), Iron (0% DV), Potas. (0% DV).

INGREDIENTS: PASTEURIZED COW'S MILK, SALT, STARTER CULTURE, RENNET, ANNATTO (FOR COLOR), MUSTARD SEEDS. CONTAINS MILK.

643510

PRODUCT OF HOLLAND KEEP REFRIGERATED

CONO Kaasmakers

PO Box 1 • 1462 ZG Beemster NL • www.beemster.us

Product Properties

Ingredient/Product Statement : Pasteurized cow's milk, salt, starter culture, rennet, annatto (for color), mustard

Contains: Milk

Kosher (Y/N; Certification) Halal (Y/N) Rind (Y/N) Organic (Y/N) N Rind Edible (Y/N) Piece Count (Case) 1 RBST Free (Y/N) Υ **5-6 WEEKS** Maturity/Aged Preservatives (Y/N) N **MIN 1 MONTH** Ν Milk Type **COW** Lactose Free (Y/N) GMO Free (Y/N) Υ **Rennet Type ANIMAL** Special Pre-Order (Y/N) Ν Casing (Y/N; Type) N/A Y (no BPA) BPA NI (Y/N); Pasteurized/Thermalized/Raw/Other **PASTEURIZED**

Shelf Life:

Shelf Life from Packing _	6 MONTHS	Shelf Life if Frozen	N/A
Storage Temperature	33-40° F	Shelf Life Defrosted	N/A

Physical Properties:

Color **PALE YELLOW**

Cheese Type GOUDA TYPE

Aroma & Flavor MILD CREAMY NUTTY WITH TANGY ZIP OF MUSTARD SEED

VERY SMOOTH, CREAMY, WITH MUSTARD SEED Texture

SMOOTH, DENSE, DRY, YELLOW RIND, WITH DARK BROWN SEEDS THROUGHOUT **Appearance**

SMALL ROUND HOLES ACROSS SURFACE

FLAT Body

ROUND (WHEEL) Shape

Chemical Analysis:

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

Specification	Range
40.0	+/- 10%
52	
58.1	
1.7 g (per 100 g)	+/- 20%

Microbiological Analysis:

	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

Specification	Method
<10	
<100 cfu/ g	conform NEN 6873-1988
<100 cfu/ g	conform NEN 6873-1988
absent/ 25 g	ISO 6785 (AFNOR BIO 12/2-06/94
absent/ 25 g	ISO 11290-1
<500 cfu/ g	ISO 21528-2
	ISO 6888-2: include amendment 1

		Nutritionals Based on a 2,000 Calorie Diet)	
Serving Size: Serving Size: 100g (As listed on Label) 1 oz (28 g/about 1-inch cube)			
Servings Per Container:	VARIED	Servings Per Container:	VARIED

	Per Serving	DV%
Calories:	384	
Total Fat (g) *Changed from 65-78g:	31.2	40%
Saturated Fat (g):	20.9	105%
<i>Trans</i> Fat (g):	0	_
Cholesterol (mg):	90	30%
Sodium (mg) *Changed from 2,400–2,300mg:	680	30%
Total Carbohydrate (g) *Changed from 300-275g:	0	0%
Dietary Fiber (g) *Changed from 25-28g:	0	0%
Total Sugars (g):	0	'
Added Sugars	0	0%
Protein (g):	25.8	
Vitamin D (mcg) *Changed from 400IU (10µq) – 20µq:	0.3	2%
Calcium (mg) *Changed from 1,000—1,300mg	713	55%
Potassium (mg) *Changed from 3,500-4,700mg:	81	2%
Iron:	0.3	2%

	Per Serving	DV%
Calories:	110	•
Total Fat (g)	110	
*Changed from 65-78g:	9	11%
Saturated Fat (q):	6	29%
<i>Trans</i> Fat (q):	0	
Cholesterol (mg):	25	8%
Sodium (mg) *Changed from 2,400–2,300mg:	190	8%
Total Carbohydrate (g) *Changed from 300-275g:	0	0%
Dietary Fiber (g) *Changed from 25-28g:	0	0%
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	7	_
Vitamin D (mcg) *Changed from 400ΙU (10μg) – 20μg:	0	0%
*Changed from 1,000—1,300mg:	195	15%
Potassium (mg) *Changed from 3,500-4,700mg:	22.7	0%

Iron:

0%

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

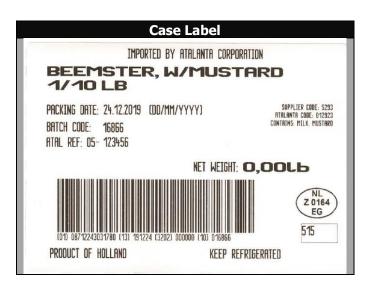
Packaging Allergen List

Cases Per Pallet	120	Case Dimensions (in.)	10.75" x 10.75" x 4.5"
Block & Tier	12 x 10	Unit Dimensions (in.)	ø 9.8″ 9.8″ L x 9.8″ W x 3.9" H
Case Cube (ft^)	0.3009	Gross Weight (Avg.)	11 lbs
Packaging Type	WAX (WHEEL) CARDBOARD (CASE)	Tare Weight Net Weight (Avg.)	1 lbs

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.	S293
Manufacturer No.	F293
Audit / Expiry Date	FSSC/APR2020