



atalanta
Delivering the Global Harvest

Product Specification Sheet

PORT WINE DERBY BELTON FARMS 2/4.4 LB

Item Number :	200487	Country of Origin :	United Kingdom
Pack Size :	2/4.4 lb	RW or EW weight :	RW
Brand on Box	Belton	Brand on Item:	Belton

ON Box	ON Product	UPC :	Date Code :	Pack date
X		GTIN : 95 0 60200 95005 3	Date Code Format :	MM/DD/YYYY
X		EAN :	Date Code Location:	Case label/Product



Product Properties

Ingredient/Product Statement :

Pasteurized Cow's Milk, Salt, Starter Culture, Natural Color, Natural Port Flavor, Rennet, Port Wine.

Contains: Milk

Kosher (Y/N; Certification)	N	Rind (Y/N)	N
Halal (Y/N)	N	Rind Edible (Y/N)	N
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	2	Preservatives (Y/N)	N
Maturity/Aged	4-5 months	Lactose Free (Y/N)	N
Milk Type	Cow	GMO Free (Y/N)	Y
Rennet Type	Microbial	Casing (Y/N; Type)	Y, cardboard box
Special Pre-Order (Y/N)	N	<i>Pasteurized/Thermalized/Raw/Other</i>	Pasteurized
BPA NI (Y/N);	Y (No BPA)		

Shelf Life:

Shelf Life from Packing	240 days	Shelf Life if Frozen	N/A
Storage Temperature	33-40° F	Shelf Life Defrosted	N/A

Physical Properties:

Color	Creamy colored cheese honeycombed with burgundy
Cheese Type	Cheddar with additions
Aroma & Flavor	Delicate fruity flavor and sweet aroma
Texture	Close
Appearance	Creamy with burgundy stratification and framed with a dark burgundy glaze
Body	Close
Shape	Half moon

Chemical Analysis:

		Specification	Range
Moisture	%	<39.0%	32.5 -35.5
Fat in Dry Matter	%	>48.0%	52.0 – 56.0
Milk Fat	%	>3.50%	4.00-4.50
Salt		1.80	1.60 -1.90
Ash			

Microbiological Analysis:

	Unit	Specification	Method
Coliforms	cfu/g	N/A	
E. coli.	cfu/g	<10cfu/g	Petrifilm
Yeast	cfu/g	<1000cfu/g	Petrifilm
Moulds	cfu/g	<1000cfu/g	Petrifilm
Salmonella	cfu/g	Absent in 25g	Nordic committee, food analysis method no 71
Listeria	cfu/g	Absent in 25g	Listeria enrichment broth & selective agar
Enterobacteriaceae	cfu/g	<100cfu/g	Petrifilm
Staphylococcus aureus	cfu/g	<20cfu/g	Baird Parker spread plate method
Staphylococcus coagulase	cfu/g	<20cfu/g	Baird Parker spread plate method

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

Serving Size: (As listed on Label)	100 g	Serving Size:	<i>1 inch cube (28g) 1oz</i>
Servings Per Container:	varied	Servings Per Container:	varied

	Per Serving	DV%
Calories:	393	
Total Fat (g)	32	41%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	21.4	107%
Trans Fat (g):	0	
Cholesterol (mg):	107	36%
Sodium (mg)	857	37%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	<1	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	25	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	696	54%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	0	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

	Per Serving	DV%
Calories:	110	
Total Fat (g)	9	12%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	6	30%
Trans Fat (g):	0	
Cholesterol (mg):	30	10%
Sodium (mg)	240	11%
<i>*Changed from 2,400-2,300mg:</i>		
Total Carbohydrate (g)	<1	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	%
Protein (g):	7	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	195	15%
<i>*Changed from 1,000-1,300mg:</i>		
Potassium (mg)	0	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	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.

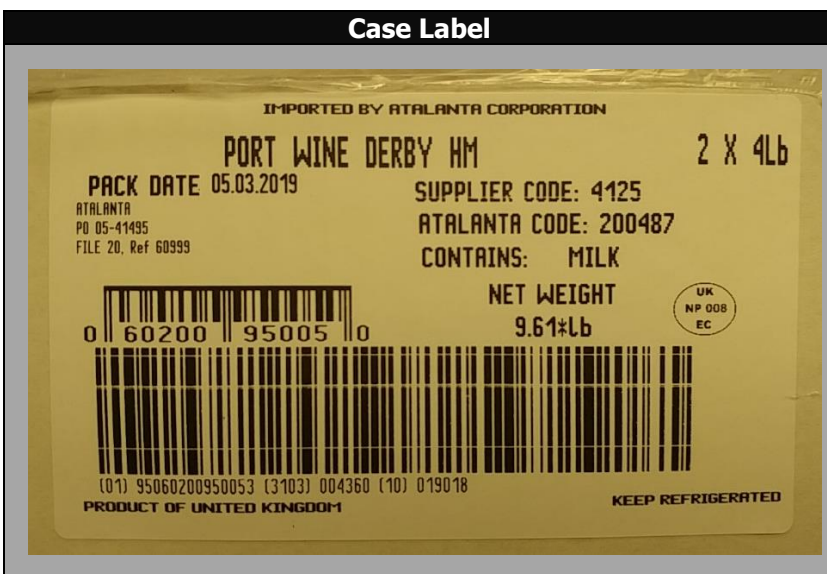
Packaging

Cases Per Pallet	208	Case Dimensions (in.)	9.7" x 9.7" x 3.6"
Block & Tier	16 x 13	Unit Dimensions (in.)	9.7" x 3.6"
Case Cube (ft^)	0.196	Gross Weight (Avg.)	9 lbs
Packaging Type	Cardboard	Tare Weight	0.2 lbs
		Net Weight (Avg.)	8.8 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 & derivatives (Specify: milk, casein, whey, etc)</i>	Yes, MILK	Yes, MILK	Yes, MILK
<i>Eggs</i>	No	No	No
<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



Supplier No.	S212
Manufacturer No.	F20BEL