



PRODUCT
TECHNICAL SHEET

MOD: ST	
Ed. 00	Rev. 01
Data 03/01/2020	Pag. 1 di 2
Filled up and approved by QM	

EMMENTAL

Item code	IDA0203
EAN Code	8011192000091
Trading name	Emmental
Legal name	Cheese
Production plant	Golosità Sannite srl, C.da Cese Nove, San Salvatore Telesino – 82100 (Bn)
Distributor	I.D.AL. srl, Zona Ind.le Pezzapiana, 82100 - Benevento
CE Seal (production)	-
CE Seal (portioning)	IT D2C 6M CE
Transformation process/treatment	Portioning, Packaging
Ingredients	Milk, salt, lactic fements, microbiological renner. Milk origin: UE
Allergens (Reg. CE n.1169/2011)	Milk Absent
Storage conditions (Reg. CE n.1829-1830/2003)	+2°C/+4 °C 65 days
Way of packaging	Packaged in a protective atmosphere

- Organoleptic characteristics-

External appearance	Typical cheese colour, ivory white with semi glossy yellow shades
Inside	Soft and elastic
Cutting properties	Elastic and compact.
Odor/Flavour	Delicate

- Average nutritional values per 100g of product -

Energy value	kJ	1515
	kcal	365
Fats	g	29
of which saturated fatty acids	g	19
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	26
Salt	g	1

- Microbiological characteristics -

PARAMETER	Result	Reference
Salmonella spp	Absent in 25 g	Reg 1441/2007
Listeria monocytogenes	Absent in 25 g	From supplier sheet
Enterobacteriaceae	< 1.000 cfu/g	From supplier sheet
Coliformi	< 1.000 cfu/g	From supplier sheet
E. Coli	< 100 cfu/g	From supplier sheet
Sytafilococcus Aureus	< 100 cfu/g	From supplier sheet
Mold/Yeast	< 1.000 cfu/g	From supplier sheet

--Packaging -

Packaging	Typology: PE TRAY (side in contact with food) Size (L x l x h): 185 mm x 213 mm x 13 mm Net Weight: 100 g
Packing	Typology: Cardboard Size (L x l x h): 273 mm x 195 mm x 220 mm N° of pieces in a box: 24 Net Weight box: 2.4 kg
Pallet	Typology: Plastic/Wood, disposable– returnable. Tare: 3-25 kg N°packings per pallet:: 80 N° packages for layers pallet: 16



PRODUCT
TECHNICAL SHEET

MOD: ST	
Ed. 00	Rev. 01
Data 03/01/2020	Pag. 2 di 2
Filled up and approved by QM	

-ALLEGGERGENS TECHNICAL SHEET (Reg. CE n. 1169/2011)-

Allergens	Presenti in the product				Present in the production plant	
	Ingredients adjuvant, etc.		In traces (Cross Contamination)			
	Yes	No	Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and derived products		X		X		X
Shellfish and shellfish products		X		X		X
Eggs and egg products		X		X		X
Fish and fish products		X		X		X
Peanuts and peanut products		X		X		X
Soy and soy products		X		X		X
Milk and milk products (including lactose)	X			X	X	
Nuts i.e almonds (Amigdalus communis L.), hazelnuts (Coryllus avellana), walnuts (Juglans regia), acagiù walnuts (Anacardium occidentale), pecan nuts [Carya illinoiesis (Wangenh) K. Koch], nuts from Brasil (Bertholletia excelsa), pistachios (Pistacia vera), Queensland nuts (Macadamia ternifolia) and derived products		X		X	X	
Celery and celery products		X		X		X
Mustard and mustard products		X		X		X
Sesame seeds and sesame seeds products		X		X		X
Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO2		X		X		X
Lupin and lupin products		X		X		X
Molluscs and mollusc products		X		X		X