

Articlenumber: 52992GTIN: 8710866009148

Vergeer Emmental ± 50 slices

Vergeer Emmental ± 50 slices

brand

Vergeer Holland

Vergeer Emmental ± 50 slices

GTIN: [8710866009148 \(CU\)](#) Articlenumber: 52992 TM: NL

Basic info

Product name	Vergeer Emmental ± 50 slices
Legal name	Cheese 45 % fat i.d.m.
Functional name	Vergeer Emmental ± 50 plakken
Variant	
Brand	Vergeer Holland
Targetmarkets	NL

Product story

6 x 1kg

± 50 slices of Emmental cheese, mild, nutty and sweet in flavour

Ingredients

pasteurised MILK, salt, starter culture (MILK), microbial rennet

Ingredient in table

pasteurised MILK

salt

NETHERLANDS, SPAIN,
PORTUGAL, FRANCE, GERMANY

starter culture (MILK)

DENMARK, NETHERLANDS

microbial rennet

DENMARK, NETHERLANDS

GMO free:Yes, Radiated:No

Origin

Country of origin EU

Country of production

Nutrients

Product

	Per 100 (g)	Per portion (30 g)	% GDA (DV)
Energy	= 1517 kJ	455 kJ	5 %
Energy	= 365 kcal	110 kcal	5 %
Total fat	= 28 g	8.4 g	12 %
Saturated fat	= 20 g	6 g	30 %
Monounsaturated fat	= 6.2 g	1.9 g	
Polyunsaturated fat	= 0.9 g	0.3 g	
Carbohydrates	= 0 g	0 g	0 %
Of which sugars	= 0 g	0 g	0 %
Fibres	= 0 g	0 g	
Proteins	= 28 g	8.4 g	17 %
Vegetable protein	= 0 g	0 g	
Animal protein	= 28 g	8.4 g	
Salt	= 1.2 g	0.36 g	6 %

*Reference-intake of an average adult (8400kJ/2000kcal)

Allergen

FF = Free FROM , C = Contains , MC May contain, U = Unknown

Mandatory allergens

gluten containing grain	FF	almond	FF
wheat	FF	hazelnuts	FF
rye	FF	walnuts	FF
barley	FF	cashewnut	FF
oat	FF	pecan	FF
spelt	FF	Brazil nut	FF
kamut	FF	pistachio	FF
crustacean and shellfish	FF	macadamia nut	FF
egg	FF	celery	FF
fish	FF	mustard	FF
peanuts	FF	sesame	FF
soy	FF	sulphite	FF
milk	C	lupine	FF
tree nuts	FF	molluscs	FF

Storage conditions

Stage	Storage condition	Temperature (°C)	Period
after production	chilled	7°C	120 day(s)
<i>Comment:</i>			
after opening	chilled	7°C	3 day(s)
<i>Comment:</i>			
receipt wholesaler	chilled	7°C	90 day(s)
<i>Comment:</i>			
General comment for all storage conditions	gekoeld bewaren bij max. 7°C. Na openen beperkt houdbaar		
Preservationmethod	packaged in a protective atmosphere		
Usage instructions on the label			
Storage instructions on the label			
Shelf-life date type	Best before		
Location shelf-life date on package	Zie onderzijde		

Preparation

No preparation required

Sensoric

Smell	Mild
Colour	Evenly Ivory to yellow colour
Taste	Mild-aromatic, sweetish and nutty taste

Chemical

Chemical	Value	Max. Value	Unit of measure
pH		5.6	
moisture	36	40	%
fat in dry matter		47	%

Microbiological sets

best before

Listeria monocytogenes	< 100	g
Salmonella	Absent in 25	g
Staphylococcus aureus	< 100	cfu/g
moulds	< 1000	cfu/g
Yeast	< 50000	cfu/g
Escherichia coli	< 100	cfu/g

Logistic

Logistic hierarchy

consumer unit - 8710866009148 - Vergeer Emmental ± 50 slices

trade unit - 08710866009155 - Vergeer Emmental ± 50 slices

pallet - Vergeer Emmental ± 50 slices

Logistic details

consumer unit

Articlename	Vergeer Emmental ± 50 slices
Short productname	
GTIN	8710866009148
Articlenumber	52992
Intrastat code	04069099
EGnumber	NL Z 0507 EG
Packaging (DxWxH)	container (355mm x 130mm x 55mm)
E-mark	Yes
Net content	1000 g
Net weight	1000 g
Gross weight	1039 g
Drained weight	
Amount piece x weight per piece..?	1 x 1 kg
Amount of servings per package	
Minimal amount of servings per package	
Maximal amount of servings per package	

trade unit

GTIN	08710866009155
Articlenumber	52992
Packaging (DxWxH)	box (392mm x 152mm x 70mm)
Net weight	
Gross weight	1498 g
Amount of smaller units in this packaging	6

pallet

Pallet (Pallet + load) (DxWxH)	euro pallet (1200mm x 800mm x 850mm)
Net weight	
Gross weight	
Amount of units on this pallet	90
Boxes per layer	9
Amount layers on pallet	10

Specification last edited on 2020-05-07 by the producer.

Specification last approved on 2020-05-07 by the producer.

Questions or want to know more about PS in foodservice? Send an e-mail to info@PSinfoodservice.com or go to www.PSinfoodservice.com

*This specification comes from the database of **PS in foodservice**.*

The producer of this product is responsible for correctness of the product information. [Disclaimer](#).

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