



atalanta
Delivering the Global Harvest

Product Specification Sheet

BUTTERKASE, PALADIN 3/7 LB

Item Number :	023058	Country of Origin :	Germany
Pack Size :	3/7 LB	RW or EW weight :	RW
Brand on Box	PALADIN	Brand on Item:	PALADIN

ON Box ON Product

		UPC :		Date Code :	Best before
	x	GTIN :	94040900932925	Date Code Format :	DD.MM.YY
x		EAN :	2832920000000	Date Code Location:	Case Label

Product Image	Product Label
	Butterkäse / buttercheese / Fromage à pâte demi-dure - Tölzer Art - 45% Fett i. Tr. / fat i. d. m. / M.G./E. S. Zutaten: Milch, Salz, Milchsäurebakterien, mikrobieller Labaustauschstoff, Farbstoff: Beta Carotin Ingredients: milk, salt, lactic acid bacteria, microbial rennet substitute, colour: beta-carotene Ingrédients: lait, sel, bactéries lactiques, présure microbienne, colorants: beta carotène Bei +2°C - +8°C mindestens haltbar bis: / Keep refrigerated at +2°C - +8°C. Best before: / 15.05.14 A conserver froid au +2°C - +8°C. A consommer de préférence avant: 1 0 ☒ 5271 2 8 3 2 9 2 0 0 0 0 0 0 0,000kg (01) 94040900932925(15) 140515(3103) 000000(10) BMI eG, Klotzsmüllerstrasse 140, 84034 Landshut, Germany *No Repack Label

Product Properties

Ingredient/Product Statement :

Milk, salt, lactic acid bacteria, microbial rennet, color: beta-carotene

Contains: Milk

Kosher (Y/N; Certification)	N	Rind (Y/N)	N
Halal (Y/N)	N	Rind Edible (Y/N)	n/a
Organic (Y/N)	N	RBST Free (Y/N)	Y
Piece Count (Case)	3	Preservatives (Y/N)	Y (in rennet)
Maturity/Aged	3 weeks	Lactose Free (Y/N)	Y
Milk Type	cow	GMO Free (Y/N)	Y
Rennet Type	microbial	Casing (Y/N; Type)	N
Special Pre-Order (Y/N)	N	Pasteurized/Thermalized/Raw/Other	Pasteurized
BPA NI (Y/N);	N		

Shelf Life:

Shelf Life from Packing 9 months
Storage Temperature 33-40°

Shelf Life if Frozen n/a
Shelf Life Defrosted n/a

Physical Properties:

Color	Exterior: yellowish brown to reddish; Interior: slightly yellow
Cheese Type	semi-hard, Butterkase
Aroma & Flavor	mild and slightly sour
Texture	semi firm to firm
Appearance	smooth skin, yellowish brown to reddish, skin may be missing
Body	none to few eyes, maturity regularly in entire cheese
Shape	loaf

Chemical Analysis:

		Specification	Range
Moisture	%		46.0 – 50.0
Fat in Dry Matter	%	min. 45.0	
Milk Fat	%	25.0	24.0 – 26.0
Salt			1.5 – 2.5
Water Activity			
pH			
Ash			

Microbiological Analysis:

	Unit	Specification	Method
Coliforms	cfu/g		
E. coli.	cfu/g	<10	ISO 16649-1 oder 2 (Laurylsulfat-Boullion)
Yeast	cfu/g		
Moulds	cfu/g		
Salmonella*	cfu/g	Absent in 25g	EN/ISO 6579 (XLD-, MLCB-, BPLS-Agar)
Listeria*	cfu/g	Absent in 25g	EN/ISO 11290-1 (PALCAM_Agar, Billiance-Listeria-Agar)
Enterobacteriaceae	cfu/g		
Staphylococcus aureus *	cfu/g	<1,000	EN/ISO 6888-1 oder 2 (Baird-Parker-Agar)
Staphylococcus coagulase positive*	cfu/g	<1,000	EN/ISO 6888-1 oder 2 (Baird-Parker-Agar)

Nutritionals

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

Serving Size:

(As listed on Label)

Servings Per Container:

100 g

varied

Serving Size:**28g (1oz)****Servings Per Container:**

varied

	Per Serving	DV%
Calories:	320	
Total Fat (g)	25.0	32%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	16.3	82%
Trans Fat (g):	0.8	
Cholesterol (mg):	58	19%
Sodium (mg)	800	35%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	<0.1	<1%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	<1%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	<0.1	
Added Sugars	0	<1%
Protein (g):	23	
Vitamin D (mcg)	0.51	3%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	750	58%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	80	2%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.4	2%

	Per Serving	DV%
Calories:	90	
Total Fat (g)	7.0	9%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	4.5	23%
Trans Fat (g):	0,2	
Cholesterol (mg):	16	5%
Sodium (mg)	224	10%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	<0.1	<1%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	<1%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	<0.1	
Added Sugars	0	<1%
Protein (g):	6.4	
Vitamin D (mcg)	0.14	<2%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	210	16%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	22.4	<2%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0.1	<2%

*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	64	Case Dimensions (in.)	"11.05 x "4.57 x "4.14
Block & Tier	8 x 8	Unit Dimensions (in.)	LxWxH
Case Cube (ft^)	0.1258	Gross Weight (Avg.)	23 lbs
Packaging Type	shrink bag	Tare Weight	1.5 lbs
		Net Weight (Avg.)	21.5 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

Case Label

Butterkäse / buttercheese / Fromage à pâte demi-dure
- Tölzer Art - 45% Fett i. Tr. / fat i.d.m. / M.G./E.S.

Zutaten: Milch, Salz, Milchsäurebakterien, mikrobieller Labaustauschstoff, 32
Farbstoff: Beta-Carotin
Ingredients: milk, salt, lactic acid bacteria, microbial rennet substitute, colour: beta-carotene
Ingrédients: lait, sel, bactéries lactiques, présure microbienne, colorants: beta carotène
Bei +2°C - +8°C mindestens haltbar bis: /
Keep refrigerated at +2°C - +8°C. Best before: /
A conserver froid au +2°C - +8°C.
A consommer de préférence avant: 15.05.14

Ø Nährwerte pro / Ø nutrition facts per /
Ø valeurs nutritionnelles pour 100g
Energie / Energy / énergie 1329 kJ / 320 kcal
Fett / Fat / Matières grasses 25,0 g
- davon gesättigte Fettsäuren / of which saturates / dont acides gras saturés 16,3 g
Kohlenhydrate / Carbohydrates / Glucides < 0,1 g
- davon Zucker / of which sugars / dont sucres < 0,1 g
Eiweiß / Protein / Protéines 23,0 g
Salz / Salt / Sel 2,0 g

112233 **0,000 kg**

(01) 94040900001881(15) 140515(10) 112233(3103) 000000
Bayerische Milchindustrie eG, Klotzlmüllerstr. 140, 84034 Landshut, Germany

Supplier No.	S239
Manufacturer No.	F239
Audit / Expiry Date	IFS/APR2017