PRODUCT SPECIFICATION

BEGA CHEESE LIMITED

Bega Chsses Limited,
23-45 RIDGE STREET, NORTH BEGA, NSW 2550 AUSTRALIA
TELEPHONE +61 2 6491 7777 WWW.BEGAGROUP.COM.AU

Item No. 1207343

DAIRY FARMERS EXPRESS PROFESSIONAL CREAM CHEESE 6X2KG

TRADE DESCRIPTION

Dairy Farmers Cream Cheese 12KG (6X2KG)

GENERAL DESCRIPTION

Cream Cheese is a fresh white soft bodied cheese, manufactured from quality standardised milk which is pasteurised and homogenised before the addition of starter culture organisms. The cultured milk is heated, separated, with ingredients added to the curd prior to agitation and then packed.

PROCESS CONDITIONS

Cream Cheese is made in accordance with good manufacturing practice and under conditions which comply with State and Federal regulations prescribed for the manufacture of dairy produce. This product is manufactured by the establishment Reg. No. 621.

Cream Cheese is manufactured using a process to ensure set standards for pesticides, additives, heavy metals and approved detergents are met.

ASSURED STATUS

Cream Cheese is Halal and Kosher certified.

EU Status not assessed

GMO STATUS

Cream Cheese is designated non-GMO and does not require labelling as per the FSANZ Food Standard Code: Standard 1.5.2-4.

ALLERGEN STATUS

Added Sulphites in concentrations of 10 mg/kg or more	NO
Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and Lupin products	NO
MILK and **MILK** products	**YES**
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybeans and soybean products	NO
Tree nuts and tree nut products other than coconut from the fruit of the palm Cocos nucifera	NO

STORAGE AND TRANSPORTATION

Cream Cheese is cooled down to 4 °C after manufacture and maintained at this temperature during storage and transportation. Cream Cheese shall be stored and transported in a dust and pest-free environment, free from odours and between 0 and 4 °C. Do not freeze.

SHELF LIFE

Cream Cheese, which is stored and transported in the conditions specified above at all times, shall have a shelf life of 365 days when unopened. Once open, consume within 5 days.

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PACKAGING

Cream Cheese is packed using a form-fill process, where barrier film is formed and heat-sealed into 2 kg pouches before filling and sealing as a primary pack. This is placed into a 2kg printed inner carton and glued closed as a secondary pack. 6 x 2kg inners are then enclosed in a wraparound outer carton and glued closed for shipping.

Bar Code (unit)	9300658411977
Bar Code (carton)	19300658411974
Carton weight (net)	12 kg
Carton weight (gross)	13 kg
External dimensions	319 mm x 214 mm x 237 mm
m3	0.01600
Unit load (including pallet)	882 kg
Containerisation (Based on the number of units in a 20ft Reefer)	1440 cartons

CODING AND IDENTIFICATION

Each unit and outer carton of Cream Cheese Style is identified by ink jet printing:

2kg Inner (Liner): 3mm font (minimum)

Traceability code DDMMYYHHMM (24hr time), L# (Line number),

Example:

0907250831 L2

2kg Inner (Carton): 3mm font (minimum)

Traceability stamp (1 or 2) as a single impression on base of pack

Example: **2**

The traceability codes and stamp on the inner film and carton are not identical; these assist us in tracing back to our production records if required.

Line 1: Julian Code (YYDDD)

Line 2: Traceability code DDMMYYHHMM (24hr time), BEST BEFORE DD/MM/YY (365 days from Date of Manufacture)

Example:

25191

1007250840 BEST BEFORE 10/07/26

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Outer Carton:

Line 1: Product No., Julian Code (YYDDD), (Date of Manufacture) DD/MM/YY

Line 2: Box No., Time Code HH:MM (24hr Time), B/B (Best Before) DD/MM/YY (365 days from Date of Manufacture)

Example:	**1207343**	**25191**		**10/07/25**
	0002	**08:40**	**B/B**	**10/07/26**

Julian Code : First two numbers of the code are the last two numbers of the year of production. The remaining three numbers are the number of days of the year.

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INGREDIENTS LIST (in descending order)

Skim **MILK**	86%
Cream (**MILK**)	13%
Salt	Less than 1%
Stabilisers (Locust Bean Gum, Guar Gum)	Less than 1%
Starter Cultures (**MILK**)	Less than 1%
Microbial Rennet	Less than 1%

Contains MILK

NUTRITIONAL INFORMATION (Typical Analysis)

Servings per package: 80 Serving size: 25g	Average quantity per serving	Average Quantity per 100g
Energy	253 kJ	1010 kJ
Protein	2.3 g	9.3 g
Fat, Total	5.4 g	21.7 g
- Saturated	3.6 g	14.5 g
Carbohydrate	<1.0 g	3.0 g
- Sugars	<1.0 g	1.9 g
Sodium	83 mg	330 mg

< = Less than.

COUNTRY OF ORIGIN

Made in Australia from at least 97% Australian Ingredients.

SPECIAL DIETARY INFORMATION

Vegetarian lacto-ovo	YES
Vegetarian lacto	YES
Vegetarian vegan	**NO**
Suitable for coeliacs	YES
Free from artificial colours	YES
Free from artificial and synthetic flavours	YES
Free from preservatives	YES

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SPECIFICATION

Cream Cheese, which is sampled, prepared and tested in accordance with documented procedures, shall have the following composition:

CHEMICAL

Test	Range
Moisture	62% to 65%
Fat	19% to 24%
Salt	0.7% to 1.0%
pH	4.5 to 4.9

MICROBIOLOGICAL

Test	n	c	m	M
Standard Plate Count cfu/ g	5	5	0	1000
Coagulase Positive Staphylococci (Inc S.aureus) cfu / g	5	5	0	10
Coliforms cfu / g	5	0	0	10
E.coli cfu / g	5	0	0	10
*Listeria monocytogenes /25g	5	0	Not Detected	
*Salmonella spp. /25g	5	0	Not Detected	
Mould cfu/ g	5	5	0	10
Yeast cfu/ g	5	5	0	10

n = minimum number of samples to be tested
c = maximum allowable number of sample results that may exceed m but not M
*Composite sample 5 X 25g = 125g

ORGANOLEPTIC GRADING

Appearance – shall be a pale creamy in colour that is even and uniform with a close body and smooth texture.

Flavour – shall have a clean, mildly acidic flavour and very slight saltiness.

CERTIFICATION

Final product is sampled and tested for chemical, sensory and microbiological parameters using accredited test methods, and a COA report shall be issued on request for each consignment.

The chemical and microbial testing performed on this product are aligned with the requirements for the domestic market.