



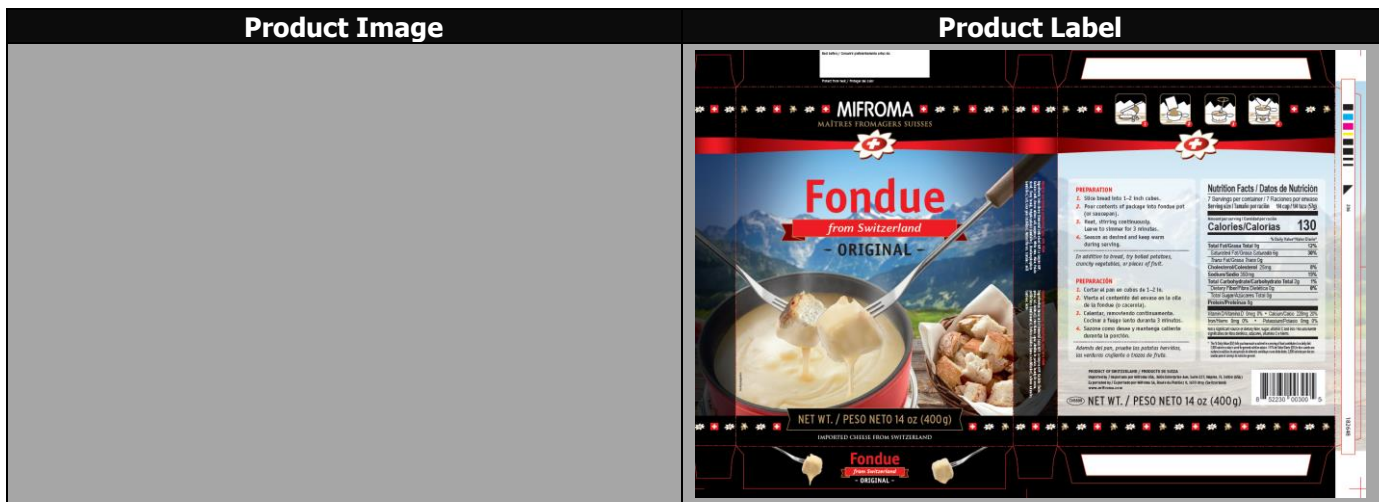
atalanta
Delivering the Global Harvest

Product Specification Sheet

FONDUE, MIFROMA 10/14 OZ

Item Number :	030733	Country of Origin :	SWITZERLAND
Pack Size :	10/14 OZ	RW or EW weight :	EW
Brand on Box :	MIFROMA	Brand on Item:	MIFROMA

ON Box	ON Product	UPC :	8 52230 00300 5	Date Code :	Best Before
X	X	GTIN :	10 8 52230 00300 2	Date Code Format :	YYYY.MM.DD
		EAN :		Date Code Location:	Product/Case label



Product Properties

Ingredient/Product Statement : Swiss cheese (Emmental Switzerland AOP, Le Gruyere AOP, Raclette (milk, cheese Culture, salt, enzymes)), White wine, Water, Potato starch, Cherry brandy, Polyphosphates (emulsifier), Disodiumphosphate (emulsifier), Salt, Guar gum (stabilizer), Natural flavors.

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)	10	Preservatives (Y/N)	N
Maturity/Aged	N/A	Lactose Free (Y/N)	N
Milk Type	Cow	GMO Free (Y/N)	Y
Rennet Type	Animal	Casing (Y/N; Type)	N
Special Pre-Order (Y/N)	N	Pasteurized/Thermalized/Raw/Other	PASTEURIZED
BPA NI (Y/N);	Y (No BPA)		

Shelf Life:

Shelf Life from Packing Storage Temperature	1 YEAR 33- 40°F	Shelf Life if Frozen	N/A
		Shelf Life Defrosted	N/A

Physical Properties:

Color	Ivory colored
Cheese Type	Processed cheese
Aroma & Flavor	Wine and cheese taste
Texture	Creamy, homogeneous
Appearance	Mix in aluminum bag
Body	
Shape	Rectangular box

Chemical Analysis:

		Specification	Range
Moisture	%	61%	55 – 65 %
Fat in Dry Matter	%	42%	39 – 46 %
Milk Fat	%	15%	12 – 18%
Salt		1.2%	1 – 1.5 %
Ash			

Microbiological Analysis:

	Unit	Specification	Method
Coliforms	cfu/g	<100/g	ISO 16649-2
E. coli.	cfu/g	<10/g	ISO 16649-2
Yeast	cfu/g		
Moulds	cfu/g	invisible	visual
Salmonella	cfu/g	ABSENT/25g	ISO 6579
Listeria	cfu/g	ABSENT/25g	ISO 11290-1 + ISO 11290-2
Enterobacteriaceae	cfu/g	<100/g	ISO 21528-2
Staphylococcus aureus	cfu/g	<100/g	ISO 6888-2
Staphylococcus coagulase	cfu/g		

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

Serving Size: _____ 100 g _____ **Serving Size:** _____ ¼ cup (57g) _____

Servings Per Container: _____ About 4 _____ **Servings Per Container:** _____ 7 servings _____

	Per Serving	DV%
Calories:	230	
Total Fat (g)	15	19 %
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	10	50 %
Trans Fat (g):	0	
Cholesterol (mg):	45	15 %
Sodium (mg)	620	27 %
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	3	1 %
<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):	14	
Vitamin D (mcg)	0	0 %
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	400	30 %
<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:	130	
Total Fat (g)	9	12 %
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	6	30 %
Trans Fat (g):	0	
Cholesterol (mg):	25	8 %
Sodium (mg)	350	15 %
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	2	1 %
<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):	8	
Vitamin D (mcg)	0	0 %
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	228	20 %
<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	116	Case Dimensions (in.)	10.5"L x 6.1"W x 7.8"H
Block & Tier	29 x 4	Unit Dimensions (in.)	7"L x 6"W x 1"H
Case Cube (ft[^])	0.2891	Gross Weight (Avg.)	9.5 lbs
Packaging Type	CRYOVAC VACUUM	Tare Weight	0.75 lbs
	SEALED BAG.		8.75 lbs
		Net Weight (Avg.)	8.75 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	Yes
<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

Case Label

MIFROMA FONDUE

Original from Switzerland

Cheese preparation for fondue

Unit 14 oz / 400g Content: 10x14 oz / 10x400g

Imported by Mifroma USA

Product of Switzerland

article number: 1815.145.000.60

Best before:
2018.05.02



Lot number:
09117



(01)10852230003002(15)108227(10)09117

Supplier No.	S1296
Manufacturer No.	F03STR
Audit / Expiry Date	IFS/AUG2020