



TARIM ÜRÜNLERİ SANAYİ VE TİCARETLTD.ŞTİ.



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PRODUCT SPECIFICATION SHEET FOR CHEEZMIR VEGAN CHEDDAR

PRODUCT DETAILS

Product Brand	CHEEZMIR	Product Code	CHZMRVGN-C
Product Description	It's a lactose free, Gluten free, Nut free Cheddar flavored vegan product.	Product Name	Cheddar flavored vegan product.
Ingredients	Filtered Water, Vegetable Oil (Coconut, Sunflower) Modified Starches, Vegan (Pea) Protein Salt, Stabilisers (Carrageenan, Taragum, Xanthan Gum), Vegan Flavour (Cheddar), Preservatives (Potassium Sorbate), B12, Calcium Chloride, Colouring Agent (Beta Carotene)	Country of	Turkey
		Site Address	Torbalı / İzmir
		GM Ingredients	GM Free

PHYSICAL PROPERTIES & CHEMICAL PROPERTIES

Physical Form	Mozzarella Cheese Texture
Moisture	57% max
Fat	22 % min
Vegetable Protein	3 % max
Carbohydrate	15% max
pH	5 – 7
Ash	2 – 4 %

ENERGY & NUTRIENT COMPOSITION

(Per 100g)

Energy	1175 kJ / 281 kcal
Fat	23,25 g
Saturated Fatty Acids	12,67 g
Carbohydrates	15,71 g
-of which sugars	0 g
Protein	2,13 g
Salt	1.1 g
Calcium	20,75 mg
Vitamins (B12)	0.0025 mg

MICROBIOLOGICAL PROPERTIES

Test Group	Result	n*	Unit	Test Method
Total Plate Count	<400 CFU	5	per g	ISO 4833:2003
Yeast	<10 CFU	5	per g	ISO 21527-2:2008
Mold	<10 CFU	5	per g	ISO 21527-2:2009
Staphylococcus	<100 CFU	5	per g	ISO 6888-1
E-coli	Not detected	5	per g	BIO12/05-01/99 E.coli
Salmonella	Not detected	5	per 25g	BIO 12/16-09/05 Vidas
Clostridium Perfringens	Not detected	5	per g	ISO 7937:2005

LABALING DETAILS

Genitically Modified	Product is GMO free thus GMO labeling is not
Date coding and Traceability	Production and best before dates are printed on every pack and format is DD.MM.YYYY. Batch number is same as production date.

STORAGE AND HANDLING

Shelf life	6 months from date of manufacture if stored correctly.
Storage & handling	Store max +4 C, well-ventilated warehouse away from direct sunlight.
Requirements	After opening, refrigerate to maintain freshness. Please make sure necessary controls are done before using a left open bag.

ALLERGEN DECLARATION

Allergen	Contains	May be present	Absent
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof			✓
Crustaceans and products thereof			✓
Eggs and products thereof			✓
Fish and derivatives			✓
Peanuts and products thereof			✓
Soybeans and products thereof			✓
Milk and dairy products (including lactose)			✓
Nuts, namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof			✓
Celery and products thereof			✓
Mustard and products thereof			✓
Sesame seeds and products thereof			✓
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre			✓
Lupin and products thereof			✓
Molluscs and products thereof			✓

SUITABLE FOR CONSUMER GROUPS

HALAL	KOSHER	VEGETARIANS	VEGANS	DIABETES
✓	✓	✓	✓	✓

SAFETY DATA


While not regarded as "Hazardous", Modified starch, proteins and stabilizer are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. This product has been produced in accordance with all relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene. See MSDS.

Contaminants	Complies with Regulation (EC) 1181/2006, as
Pesticides	Complies with Regulation (EC) 396/2005, as

REFERENCES

T.C. Food Law No. 5179
Communiqué on Microbiological Criteria (2001/19)
Food Additives Outside Colorants and Sweeteners
(2003/44) Table Salt and Food Industry Salt
(2004/44) Communiqué on the Labeling Rules of
the Food Matters for General Labeling and
Nutrition
(2002/58)-EC-8 Allergen Components
Turkish Food Codex Communiqué on Maximum Plant Protection Products Residues in Food
(2004/42) Turkish Food Codex Determination of Maximum Levels of Certain
Contaminants in Food Substances Communiqué (2002/63)

DOCUMENTATION DETAILS

Authorized by	Cenk Özakgöl	
Position of Authorizer	Q&A Manager	
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