

Product Specifications and Information

CREAM CHEESE BAKING CHUNKS
BAGV

Ingredients

sugar; palm kernel oil; nonfat dry milk; whey powder (milk); vegetable fat (palm); natural flavor(s); citric acid; soy lecithin

Products have been manufactured in a facility that processes Milk, Soy, Peanuts, Tree Nuts, and Wheat products.

Product characteristics

LENGTH	9.2 - 9.8 mm
WIDTH	9.2 - 9.8 mm
HEIGHT	4.1 - 4.7 mm
COUNT PER POUND	1,000 - 1,200
BASE COLOUR*	off-white

*Colour information is subjective, no claims can be derived from this information

Imperfections	Doubles,Mis-shapen,Off-Color	max 5.00 %
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Chemical limits

Ref.Method

MOISTURE	max 2 %		IOCCC1(1952)
TOTAL FAT CONTENT	34.3 %	+/- 1.5	IOCCC14(1972)

Physical limits

Ref.Method

Not specified.

Microbiological limits

Ref.Method

TOTAL PLATE COUNT (CC)	max 10,000/g	ISO4833
YEASTS	max 100/g	ISO7954
MOULDS	max 100/g	ISO7954
ENTEROBACTERIACEAE	max 10/g	ISO21528-2
COLIFORMS	max 10/g	ISO4832
E.COLI	not detected/g	ISO16649-2
SALMONELLAE	not detected/375g	ISO6579-1

Shelf life

12 Month (s) after production date under below recommended storage conditions

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Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	CHESTNUT (CASTANEA VARIETIES)*	0
LACTOSE	1	MACADAMIA/BUSH/QUEENSLAND NUT*	0
LACTITOL	0	PECAN NUT*	0
EGGS AND PRODUCTS THEREOF	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
SOY*	1	PISTACHIO*	0
FISH (INCL. SQUID)	0	WALNUT*	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	PILI NUT*	0
PEANUTS*	0	SHEANUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	HEARTNUT*	0
MOLLUSCS (INCL. ABALONE)	0	CHINQUAPIN*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LYCHEE NUT*	0
WHEAT IN. SPELT, EX. GL. SYRUP	0	BEECH NUT*	0
HYBRIDIZED STRAINS OF CEREALS	0	BUTTERNUT*	0
HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0	COCONUT*	0
ALMONDS*	0	HICKORY NUT*	0
BRAZIL NUT*	0	GINKGO NUT*	0
CASHEW NUT*	0		

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CELERY PRODUCTS	0
PORK	0	ALCOHOL	1
CHICKEN	0	ASPARTAME	0
SULPHITE	0	BUCKWHEAT	0
MUSTARD PRODUCTS	0	OATS	0
LUPIN	0	GLUTEN	0
FRUCTOSE	1	RYE	0
CORN	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
FULLY REFINED PEANUT OIL/FAT	0	BARLEY BASED GLUCOSE SYRUP	0
FULLY REFINED SOYBEAN OIL/FAT	1	F. REF. NUT OIL/FAT,EX. PEANUT	0
VANILLIN	1		

Legend : 1 = present 0 = absent

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	0
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Recommended storage temperature: 12 - 20 °C / 54 - 68 °F

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Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	554 kcal	VITAMIN A	RETINOL	1.043 µg
ENERGY VALUE	2,317 kJ	VITAMIN A	(IU)	3
CALORIES FROM FAT	303 kcal	VITAMIN B1	THIAMIN	0.043 mg
TOTAL PROTEIN	2.5 g	VITAMIN B2	RIBOFLAVIN	0.245 mg
MILK PROTEIN	2.5 g	VITAMIN B3/PP	NIACIN/NICOTIN	0.000 mg
TOTAL CARBOHYDRATES	61.8 g	VITAMIN B12	CYANO-COBALAMINE	0.241 µg
SUGARS (MONO+DISACCHARIDES)	61.4 g	VITAMIN D	CALCIFEROL	0.001 µg
ADDED SUGARS	54.9 g	VITAMIN D	(IU)	0
POLYOLS	0.0 g	VITAMIN E	ALPHA-TOCOPHEROL	0.008 mg
POLYDEXTROSE	0.00 g	VITAMIN E	(IU)	0
STARCH	0.0 g	FOLATE		1.755 µg
TOTAL FAT	34.3 g	SODIUM		85.1 mg
SATURATED FATTY ACID	30.2 g	VITAMIN C	L-ASCORBIC ACID	0.181 mg
MONO UNSATURATED FATTY ACID	2.1 g	PHOSPHORUS		71.6 mg
POLY UNSATURATED FATTY ACID	0.3 g	CALCIUM		95.0 mg
TRANS FATTY ACID (TFA) TOTAL	0.0 g	IRON		0.23 mg
CHOLESTEROL	1.3 mg	MAGNESIUM		13.8 mg
ORGANIC ACIDS	0.38 g	ZINC		0.29 mg
DIETARY FIBRE	0.0 g	IODINE		1.46 µg
TOTAL ALKALOIDS	0.00 g	CHLORIDE		45.38 mg
ALCOHOL	0.01 g	POTASSIUM		167.3 mg
POLY HYDROXYPHENOLS	0.00 g	ASH CONTENT		0.92 g