


Product Details											
Brand Name		DOS CORONAS			Product Name		MANCHEGO SEMI CURADO PDO 3M 3KG <i>Note: *PDO means Protected Designation of Origin (DOP in Italian)</i>				
Item Code		CI276			Product Category		Cheese Imported (CI)				
Specs Issue Date		28/10/19			Supersedes		08/07/2013				
Spec Reference		Supplier spec (0X1197)									
Product Description (Product manufactured in accordance with the Australian Food Standards Code)		The Manchego cheese is produced in the La Mancha region of Spain using Manchega sheep's milk for producing cheese full in flavour with caramel notes that intensifies as it ages. Perfect alternative to Pecorino Romano in cooking for a richer taste. Traditionally served with Membrillo (Spanish quince paste) and Jamon Serrano.									
Ingredients List, Origin and Percentage (%), (including substances used as food additives)											
Ingredients		Origin	(%)	Ingredients		Origin	(%)	Ingredients		Origin	(%)
1.	Pasteurised Manchega Sheep's milk	-	-	2.	Salt	-	-	3.	Calcium chloride	-	-
4.	Lysozyme (From egg)	-	-	5.	Animal rennet	-	-	6.	Lactic cultures	-	-
Ingredients in the rind		Non-edible rind - Preservatives (202, 235, 172)									
Country of Origin Statement		Product of Spain									
Additives & Processing Aids											
Presence of additives or processing aids?				Yes							
Name		Additive or processing aid?			Food Additive code number as per Schedule 8 of the Code			For FSC Code 1.2.4 – 7(1)(a): Please write the prescribed class names of Food Additives from list below.			
Calcium Chloride		Additive			509			Stabilizer			
Lysozyme		Additive			1105			Preservative			
Prescribed class names of Food Additives.	Acid	Acidity Regulator	Alkali	Anticaking Agent	Antioxidant	Bulking Agent	Colour	Emulsifier	Firming Agent	Flavour Enhancer	
	Foaming Agent	Gelling Agent	Glazing Agent	Humectant	Preservative	Raising Agent	Stabilizer	Sweetener	Thickener		
Optional Class Names of Food Additives		Antifoaming Agent		Emulsifying Salt		Enzyme		Mineral Salt		Modified Starch	Vegetable Gum
Specifications for Compliance											
Product Specifications		Parameter				Limits					
Physical Specifications		Taste & Flavour				Mild fruity flavour					
		Colour				White to ivory yellow					
		Texture				Moist and supple. Buttery texture					
		Edible/Non-edible rind				Non-edible rind					
Chemical and Analytical Specifications		Total fat				35% - 40%					
		Fat in dry matter				50 - 58%					
		Moisture				Max 45%					
		Dry matter				64 - 70%					
		Salt				1.5 - 2.2%					
Microbiological Specifications		<i>Enterobacteria</i>				< 1000cfu/g					
		<i>Escherichia coli</i>				< 1000 cfu/ g					
		<i>Staphilococcus aureus</i>				< 100 cfu/ g					
		<i>Salmonella/ Shigella</i>				Absent in 25g					
		<i>Listeria monocytogenes</i>				Absent in 25g					
Nutritional Data (for drained portion of contents)											
Serving size:			30g			Servings per kg:			Approx. 33		
Figures calculated from analytical values of compositional ingredients and may vary between batches											
Average Quantities				Per Serve				Per 100g			
Energy				499 kJ				1664 kJ			
Protein				6.6 g				22 g			
Fat, Total				10.2 g				34 g			
– Saturated				6.6 g				22g			
Carbohydrate				0.3 g				1.0 g			
– Sugars				0.1 g				0.5 g			
Sodium				192 mg				640 mg			

Packaging and Coding Details		
Primary Packaging	Date Code Location	Product label
	Date Code Example	Production Date: 06/08/2018, Best Before: 06/08/2019
	Date Code Explanation	Production Date and Best Before Date: DD/MM/YYYY, (DD – Date / MM – Month / YYYY – Year)
	Lot Code Location	Product label
	Lot Code Example	1915248
	Lot Code Explanation	-
	Primary Type	Plastic wrap
	Primary Barcode	EAN: 8436039025714
	Method of Seal	Vacuum sealed
Secondary Packaging	Date Code Location	Carton label
	Date Code Example	Best Before: 06/08/2019
	Date Code Explanation	Best Before: DD/MM/YYYY (DD – Date / MM – Month / YYYY – Year)
	Lot Code Location	Carton label
	Lot Code Example	1915248
	Lot Code Explanation	-
	Secondary Type	Packed in cardboard carton box
	Secondary Barcode	TUN: 98431438003779
	Number of Units	2
Method of Seal	Glue	
Product Weight Information		
Primary Packaging	 or Net Weight	2.988kg variable weight
	Product Gross Weight	-
	Product Drained Weight (if applicable)	N/A
	Packaging Dimensions (L x W x D)	18.5 x 18.5 x 8.5 cm
	Packaging Weight (Tare Weight)	-
Secondary Packaging	Product Gross Weight	6.346kg variable weight
	Product Net weight	5.976kg variable weight
	Packaging Weight (Tare Weight)	370g
	Packaging Dimensions (L x W x D)	42 x 21.5 x 12 cm
Pallet Configuration	Pallet type	CHEP
	Pallet material	Hard wood
	Pallet size [mm]	1165 x 1165
	Pallet max height [mm]	1200
	Number of layers per pallet	8
	Number of Cartons per layer	72kg
	Cartons or Crates per pallet	576kg
Gross Weight of pallet	Approx. 650 kg	

Shelf Life Information (Ambient, chilled & frozen Products)			
Ambient Product Shelf Life (Best Before or Use By)	N/A		
Chilled Product Shelf Life (Best Before or Use By)	<u>Best Before</u> : 360 days		
Frozen product Shelf Life (Best Before or Use By)	N/A		
Thawed Product Shelf Life (Best Before or Use By)	N/A		
Thawing Time (Frozen Products)	N/A		
Storage Instructions	Keep refrigerated between 0 - 5°C		
Customer Preparation	Non-edible rind. Ready to eat.		
GM Status	No genetically modified ingredients (or derived from genetic modification technologies) have been used.		
Irradiation Status	Food must not be irradiated unless there is a specific permission in Standard 1.5.3 of the Foods Standards Code to irradiate the food.		
Claims	-	Warnings	Contains Milk and Egg
Is it Kosher Certified	Yes or No: (No)	Is it Halal Certified	Yes or No: (No)
Is it Organic Certified	Yes or No: (No)	Is it suitable for Vegetarian	Yes or No: (No)
Is it suitable for Vegan	Yes or No: (No)	Is it suitable for Ovo-Lacto Vegetarian	Yes or No: (No)
Is it suitable for Lacto-Vegetarian	Yes or No: (No)		
Additional logos / accreditations	Protected Designation of Origin (PDO)		
Sensitive Population	Not suitable for people who are allergic to milk and egg		

Allergens	*Allergen statement: the presence or absence of allergens is defined according to the following classifications.	
	<ol style="list-style-type: none"> 1. Present: naturally found or deliberately added to the food 2. May be present in trace amounts due to potential cross contamination 3. Completely absent 4. Refined from potential allergen but all protein removed during refining 	
Allergen type	Classification*	Advisory statement
Cereals containing gluten and their products (including wheat, rye, barley, oats, spelt and their hybridized strains)	3	
Crustacea and their products	3	
Egg and egg products	1	Contains Egg (Lysozyme)
Fish and fish products	3	
Milk and milk products	1	Contains Milk
Peanuts and soybeans, and their products	3	
Added Sulphites >10mg/kg or more	3	
Tree nuts and sesame seeds and their products	3	
Bee products: royal jelly, bee pollen, propolis.	3	
Lupins	3	

