

PRODUCT SPECIFICATION

TATURA
A BEGA CHEESE COMPANY
PO Box 213.
TATURA, Victoria, 3616, VIC
Telephone (03) 5824 6200

Item No. 1206608

Item Description. TATURA NEUFCHATEL 20KG

TRADE DESCRIPTION

Tatura Neufchatel 20kg

GENERAL DESCRIPTION

Neufchatel is a fresh white soft 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 salt and stabilisers added to the curd prior to agitation and then packed.

PROCESS CONDITIONS

Neufchatel 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.

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

ASSURED STATUS

Neufchatel is Halal and Kosher certified.

EU Eligibility - Not assessed.

GMO STATUS

Neufchatel is designated non GMO and does not require labelling as per 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 <i>Cocos nucifera</i>	NO

STORAGE AND TRANSPORTATION

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

Approved Date:	10 Sep 2020	Page 1 of 4	Prepared By:	Sahar Talebi
Supersedes:	02 Apr 2020		Checked By:	Leigh Gregory

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SHELF LIFE

Neufchatel which is stored and transported in the conditions specified above at all times shall have a shelf life of 365 days when unopened.

PACKAGING

Neufchatel is packed into pre-formed barrier bags within a cardboard box to a net weight of 20kg. The bag is closed with a yellow cap and each end of the box has a cardboard pad inserted before gluing.

Bar Code (unit)	-
Bar Code (carton)	19311000998555
Carton weight (net)	20 kg
Carton weight (gross)	20.7 kg
External dimensions	400 mm x 303 mm x 195 mm
m3	0.025
Unit load (including pallet)	878 kg
Containerisation (Based on number of units in a 20ft Reefer)	1078 cartons

CODING AND IDENTIFICATION

Each unit of Neufchatel is identified by ink jet printing:

Film – Jet code (minimum 3mm font, 2 times per unit)

Traceability code (10 digits), Line number (L1 or L2)

Example: **0608181607 L2**

Carton– Jet code (minimum 9mm font)

Line 1: Product No, Batch Code (YYDDD), MFD (Date of manufacture) DD/MM/YYYY

Line 2: Consecutive Carton No. XXXX, BEST BEFORE, DD/MM/YYYY (365 Days from Date of manufacture),

Example: **1206608 18233 MFD 21/08/2018**

0035 BEST BEFORE 21/08/2019

First two numbers of the Batch code are the last two numbers of the year of production; remaining three numbers are the Julian code.

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INGREDIENTS LIST (in descending order)

Ingredient	% Content
Milk	82%
Cream	16%
Salt	Less than 1%
Stabiliser (Locust Bean Gum E410, Guar Gum E412)	Less than 1%
Starter culture	Less than 1%

Milk solids minimum 40%

NUTRITION INFORMATION (Typical Analysis)

Servings per package: 920 Serving size: 25g	Average Quantity per Serving	Average Quantity per 100g
Energy	318kJ	1270kJ
Protein	2.1g	8.4g
Fat, total	7.2g	28.6g
- saturated	5.0g	20.1g
Carbohydrate	LESS THAN 1g	3.8g
- sugars	LESS THAN 1g	3.2g
Sodium	77.5mg	310mg

COUNTRY OF ORIGIN

Made in Australia

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

SPECIFICATION

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

CHEMICAL

Fat in Dry Matter	Minimum 65%
Moisture	Maximum 58%
Fat	Minimum 28%
Salt	0.7% - 1.0%
pH	4.5 - 4.9

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MICROBIOLOGICAL

Test	n	c	m	M
Coliforms / g	5	0	10	0
E.coli / g	5	0	10	0
Coagulase Positive Staphylococci / g	5	0	10	0
Listeria monocytogenes / 25g	5	0	0	0
Standard Plate Count / g	5	5	0	1000
Mould / g	5	5	0	10
Yeast / 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

ORGANOLEPTIC GRADING

Appearance – shall be 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.

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