



TECHNICAL PRODUCT SPECIFICATIONS

VEGAN CHEDDAR FLAVOR

Category: Vegan Analogue Product

Description: Vegan analogue product for slicing

Ingredients: Water, Coconut oil (23%), Modified starch, Sea Salt, Natural flavorings (cheddar), Color: Paprika extract, Beta-Carotene, Vitamin B12.

Nutrition facts			
	Per 100g	Per Portion (30g)	Per Slice (20g)
Energy	1225kJ / 295kcal	367kJ / 89kcal	245kJ / 59kcal
Fat	23g	6.9g	4.6g
Of which Saturated	20.7g	6.2g	4.1g
Trans fatty acids	0.02g	0g	0g
Cholesterol	<3mg	<0.9mg	<0.6g
Carbohydrates	22g	6.6g	4.4g
Of which Sugars	0.03g	0g	0g
Fibres	<0.1g	0g	0g
Protein	0g	0g	0g
Salt	2.3g	0.7g	0.5g
B12	2.5µg (100% of NRV) *	0.75µg (30% of NRV)*	0.5µg (20% of NRV)*

* According to EU Reg 1169/2011, Nutrient Reference Values

Microbiological parameters	
Listeria Monocytogenes:	Absence in 25g
Salmonella Spp:	Absence in 25g
Staphylococcus aureus (cfu/g):	n=5, c=2, m≤1x10, M≤1x10 ²
Coliforms (cfu/g):	n=5, c=2, m≤1x100, M≤1x10 ³
Echerichia Coli (cfu/g):	n=5, c=2, m≤1x100, M≤1x10 ³

Chemical parameters
Pesticides
According to European Regulation 396/2005 and its amendments
Contaminants
According to European Regulation 915/2023 and its amendments

Physical parameters
Absence of metal, glass, wood, plastic and any other foreign material



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E. 03.01/01
Edition: 01.01/1-6-2017
Approved by: QAM/FSTL

Organoleptic characteristics	
Color	Red
Consistency- Structure	Semi-hard
Taste	Creamy and light aroma

Mandatory declaration of Allergens (ref. Annex II Reg. 1169/2011)								
Substances	present in the product		present on the same line		present in the same factory		ingredient cross contact	
	yes	no	yes	no	yes	no	yes	no
Cereals containing gluten i.e.: wheat, rye, barley, oats, spelt, kamut or hybridised versions and by-products		x		x		x		x
Shellfish and shellfish-based products		x		x		x		x
Eggs and egg-based products		x		x		x		x
Fish and fish-based products		x		x		x		x
Peanuts and peanut-based products		x		x		x		x
Soya and soya-based products		x		x		x		x
Milk and milk-based products (including lactose)		x		x	x			x
Nuts, meaning: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts (Macadamia ternifolia) and their products		x		x		x		x
Celery and celery-based products		x		x		x		x
Mustard and mustard-based products		x		x		x		x
Sesame seeds and sesame seed-based products		x		x		x		x
Sulphur dioxide and sulphites in concentrations in excess of 10 mg/kg or 10 mg/litre in terms of total SO ₂		x		x		x		x
Lupins and lupin-based products		x		x		x		x
Molluscs and mollusc-based products		x		x		x		x

Valid since 01/07/23

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Non-GMO Declaration	
1. General statement¹	
Our Company guarantees that this product is considered as a non-GMO product according to the definition for GMO stated in EU Directive No 2001/18, art. 2 and thus requires no GMO-labelling, in accordance with EU Regulation (EC) No 1829/2003 and EU Regulation (EC) No 1830/2003. Our objective is to avoid genetically modified ingredients in our products. No GM-techniques are used for the production. When purchasing raw materials, we look for non-GMO raw materials subject to the EU definition above, based on the GMO information we receive from our suppliers	
2. Use of foodstuffs containing GMO or produced using GMO²	
Our Company guarantees that the products sold contain no ingredients or additives originating from transgenic plants.	
3. Use of animal products or products originating from animals fed with GMO³	
Our Company guarantees that it does not use products that come from animals fed with GMO (meat, milk, butter, eggs, cream, etc.)	

¹We are willing to supply proof to support our declaration, if required

² The absence of GMO is determined considering a limit of 0.9%. Below this limit the labelling of foods is not compulsory according to European legislation 1829/2003

³ We refer to feeding during the fattening of pigs, poultry and livestock, during the laying period for hens and during the feeding period for dairy cows. The absence of GMO is determined considering a limit of 0.9%. Below this limit the labelling of foods is not compulsory according to European legislation 1829/2003

Ionizing Radiation
Our Company guarantees that this product and all of its ingredients are considered as non-ionized according Directive 1999/2/EC and its amendments and Directive 1999/3/EC and its amendments.

Packages: Block 12.5Kg, 2.5kg, 400g, 200g
Slices 1kg, 350g, 200g, 180g, 160g, 150g, 140g, 120g, 100g

Shelf life: 6 months for the 1kg slices and 12 months for the rest

*In the first sealed package.

Storage and distribution conditions: 2-4° C

Intended use: Ready-to-eat product for retail, food service and further processing, chilled distribution and display. Suitable for general public, vegans and vegetarians. As a side dish or as an ingredient for sandwiches or any other dish.

Batch Coding: The identification number is the date of expiry.

Packaging: The used packaging materials conform to the relevant legal requirements of Greece and the EU for food-contact materials. Declarations of compliance of the packaging manufacturers are available.

Certification

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BRC



IFS



**EN ISO
22000:2005**



HALAL



**Certified By
Vegan Society**

TERMS OF SPECIFICATION AGREEMENT

Our contract describes the terms of supply. The above statements are in addition to and not limiting to those terms. **Full product specifications should be agreed between you and GUSTO DAIRY prior to launch. GUSTO DAIRY** is responsible for informing you of any proposed changes of product formulation, manufacturing procedures, packaging materials and packaging configuration. It is our responsibility to provide all required product information. This specification is the property of **GUSTO DAIRY**; its contents are confidential and should not be disclosed to a third party without the written approval of **GUSTO DAIRY**.

Signature: Sofia Sachinidou
Head of Quality Department