

1.PRODUCT DATA:

Product name, trade name	Cherry peppers stuffed with cheese 210 g		
Product group	According to the manufacturer's specification		
Producer	Meggle Srbija d.o.o., Save Kovačevića 58, 34 000 Kragujevac, Republic of Serbia		
Trademark/brand	Meggle		
Ingredients	47% rapeseed oil, 29% marinated sweet and spicy red peppers (peppers, sugar, natural fermented vinegar, table salt, antioxidants: citric acid, ascorbic acid; hardening agent: calcium chloride), 24% cream cheese with min. 45% fat in dry matter (pasteurized milk , pasteurized cream , table salt, stabilizers: carrageenan, carob seed gum; preservative: potassium sorbate, thickener: calcium chloride, rennet, starter cultures).		
Short description of the technological process	Standardization of milk, pasteurization on 85°C, homogenization, inoculation on 29±1°C, adding a solution of CaCl ₂ and mesophilic starter cultures, when pH achieve to 6,4-6,3 the rennet is added. When curd achieves pH of 4,6-4,5, mixer into conical's tank breaks curd to consistency of yoghurt. Pasteurization of curd, separation (separating whey from cheese), adding and mixing pasteurized cream, table salt and preservative, homogenization, transferring of standardized cheese mass into duplicator, heating and adding stabilizers, cooling in flow and filling vegetables with cheese (previously vegetables were decanting and sorted into packaging), pouring oil and close packaging with protective atmosphere of inert gas.		
Shelf life	120 days	Instructions for use	Ready for use. Serve refrigerated.
Labeling shelf life	Best before: see on packaging (XX/YY/CCCC=day, month, year, D=lot, xx:yy:cc=hour, minute, second of filing, xxxxxx=number of package)		
Start date production to manufacturer's SPC	15.7.2015.	Bar code of producer	8606106964554
Date of adoption of SPC.	15.7.2015.	Date of lab.report	/

2.NUTRITIONAL/SENSORY/ PHYSICAL-CHEMICAL PROPERTIES:

Average nutritional value	Name	J.M. in 100g		*%GDA	on a piece of product
	Energy	Kcal	145	7,2	/
	Energy	KJ	602	7,2	/
	Fats	g	9,0	12,8	/
	of which saturated fatty acids	g	5,2	26,0	/
	Carbohydrate	g	9,6	3,7	/
	of which sugars	g	8,5	9,4	/
	Proteins	g	4,4	8,8	/
	Salt**	g	0,4	6,7	/
Sensory properties	Colour		Red peppers, white cheese		
	Consistency		Homogenous, hard without pieces in oil		
	Smell		Sweet-piquante, slighty acidic		
	Taste		Sweet-piquante, slighty acidic		
Chemical properties	Milk fat %		Minimum 10		
	Milk fat in dry matter		minimum 45%		
	Peroxide number of oil		maximum 2 mmol O2/ kg		
	Acid number of oil		maximum 0,6 mg KOH/g		
Remarks	*%GDA(100g)=Guideline Daily Amounts based on 8400kJ/2000kcal				

3.MICROBIOLOGICAL REQUIREMENTS:

Health safety	Name	Sampling plan		Limit values	in
		n	c		
	L.monocytogenes	5	0	/	not allowed 25g
	Staphylococcal enterotoxin	5	0	/	not allowed 25g
Requirements for hygiene in production process	Name	Sampling plan		Limit values	in
		n	c		
	Enterobacteriaceae -	5	1	10 cfu	100 cfu 1g

Yeast - Moulds -

5

1

10 cfu

100 cfu

1g

4.ALLERGENS INFORMATION:

Allergens	Name of allergens	Yes	Source of allergens
	Cereals containing gluten	<input type="checkbox"/>	
	Crustaceans and products thereof	<input type="checkbox"/>	
	Eggs and products thereof	<input type="checkbox"/>	
	Fish and products thereof	<input type="checkbox"/>	
	Cores of groundnuts (peanuts) and products ther	<input type="checkbox"/>	
	Soya beans (soya) and products thereof	<input type="checkbox"/>	
	Milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	milk proteins
	Dry nuts	<input type="checkbox"/>	
	Celery and products thereof	<input type="checkbox"/>	
	Mustard and products thereof	<input type="checkbox"/>	
	Sesame seeds (sesame) and products thereof	<input type="checkbox"/>	
	Sulphur dioxide and sulphites	<input type="checkbox"/>	
	Lupin beans (lupine) and products thereof	<input type="checkbox"/>	
	Molluscs and products thereof	<input type="checkbox"/>	

5.PACKAGING AND STORAGE:

Storage conditions	Store at +4°C to +8°C, dry and dark conditions, protected from direct sunlight. Serve refrigerated. Once open, use it within 4 days.
Transport conditions	Delivery of goods is carried out in the dry and clean transport container in a vehicle with insulation +4°C to +8°C.
Unit packaging (type of packaging)	PET bottle with plastic cap
The net quantity (UP)	Net quantity: 210g ; weighed mass: 110g, quantity of oil: 100g
Transport packaging (type of packaging)	TP(-UP) cardboard box
Net quantity (TP)	TP (2x4UP), 8x230g, Net quantity: 1,84kg

6.STATEMENT OF CONTENT:

Name	Yes	Ingredient
a. GENETICALLY MODIFIED ORGANISMS (GMO)	<input type="checkbox"/>	
b. ANTIBIOTICS/SULPHATE PREPARATIONS	<input type="checkbox"/>	
c. HORMONES	<input type="checkbox"/>	
d. ALLERGENS/CHALLENGERS OF INTOLERANTS	<input checked="" type="checkbox"/>	milk, milk proteins, lactose

7.CERTIFICATION

STANDARDS	Valid until
HACCP	24.6.2023.
ISO 22000	24.6.2023.
IFS V6.1	6.8.2022.
Halal BAS 1049:2010	28.9.2022.

8.OTHER INFORMATION: (* product and raw materials are in compliance with these regulations :)

External and internal normative documents *	The product is safe for human health and complies with applicable national and European legislation.
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