

3112745

# Mainland Special Reserve Cheese Blue Vein 15 x100 g

Fonterra New Zealand Ltd | Version 1 | Date 17/1/2022 | UNRESTRICTED

## Product Description

Mainland Special Reserve Blue Vein is a distinctive blue vein style cheese with blue and green veins that course through a moist, crumbly body.

Ideal cheese for cheeseboards or to use in salads or hot dishes.

## Nutrition Information

NUTRITION INFORMATION		
Servings per package: 5		
Serving size: 20 g		
	Avg Quantity per Serving	Avg Quantity Per 100 g
Energy	292 kJ (70 Cal)	1460 kJ (349 Cal)
Protein	4.0 g	19.8 g
Fat, total	6.0 g	29.8 g
- saturated	4.0 g	19.7 g
Carbohydrate	LESS THAN 1 g	1.0 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	262 mg	1310 mg

## Ingredients

Pasteurised milk, salt, cultures, enzyme (non-animal rennet).

## Allergens & Advisory Statements

Contains Milk

## Dietary Suitability

Halal Certified Non-MUI	Yes
Halal Certified MUI	No
Kosher Certified	No
Vegetarian (ovo-lacto) Suitable	Yes
Organic Certified	No

## Typical Organoleptic Properties

Appearance	Golden curd with blue and green veins throughout.
Flavour	Strong, sharp blue flavour.
Texture	Moisture, crumbly texture.

## Typical Microbiological Properties

Listeria	Absent/125g
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## Typical Chemical Properties

Moisture	42%
Salt	2.9%

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## Packaging Details

GTIN (Consumer Unit)	9414832383117
GTIN (Trading Unit)	19414832950736
Consumer Unit Packaging Description	Printed Foil, Wrapped
Consumer Unit Net Weight	0.100 kg
Consumer Unit Net Volume	N/A
Trading Unit Packaging Description	Carton
Consumer Units per Trading Unit	15
Trading Unit Net Weight	1.500 kg
Trading Unit Net Volume	N/A
Trading Unit Gross Weight	1.800 kg
Trading Unit Dimensions (LxWxH)	405 x 185 x 66 mm
Trading Units Per Layer	15
Layers Per Pallet	15
Trading Units Per Pallet	225

## Storage and Distribution

Storage Conditions	Keep refrigerated at or below 4°C
Shelf Life	270 Days
Shelf Life Type	Best Before
Other	Consume within 5 days of opening

## Country of Origin

Product of New Zealand

## Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by Fonterra New Zealand Ltd, comprehensive Food Safety and Quality Management Systems (FSQMS) have been implemented at all manufacturing facilities operated by Fonterra New Zealand Ltd.

Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement FSQMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These FSQMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.