

**MY CO PTY LTD**

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PRODUCT SPECIFICATION**Product Name:****Bio Cheese American Cheddar Flavour Style****Product Description:**

Food preparation with coconut oil/ suitable for Vegans **In slices 1kg.**
 Product with creamy taste, yellow colour and firm texture.

GMO Statement:

The product does not contain or is produced from genetically modified organisms (GMO) and according to the Regulations (EC) 1829/2003 and (EC) 1830/2003, requires no labelling.

Ingredients:

Water, Coconut Oil (29%) (non-hydrogenated), Modified Starch (E1404, 1420), Starch, Sea Salt, Dextrose, Calcium Phosphate, Lentil Protein, Vegan Cheddar Flavour, Olive Extract, Colour: B-Carotene.

Vegan Statement:

For the production no additives and processing-aids are used except those which are written in the ingredient list. Furthermore, the vegan flavours do not contain any animal derivatives (dairy, egg and bee products).

Allergen Declaration:

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Physiochemical Specification & Nutritional Value [/100g]

Parameter	Value	Range/ Methodology
Energy (kJ/kcal)	1396 / 336	326-346 (Calculation)
Fat (g)	26	25-27 (Calculation)
of which Saturates (g)	24	23-25 (Calculation)
Carbohydrates (g)	25	24-26 (Calculation)
of which Sugars (g)	1.8	1.6-2.0 (Calculation)
Protein (g)	0.4	0.3-0.5 (Calculation)
Salt (g) (= Sodium x 2.5)	2.1	2-2.2 (Calculation)
Moisture (g)	44	42-46 (After drying at 102°C)

Allergen: x = present - = not present

1. Cereals containing gluten (-)	5. Fish (-)	9. Celery (-)	13. Mollusc (-)
2. Milk (& lactose) (-)	6. Nuts (-)	10. Mustard (-)	14. Sulphur dioxide and sulphites (>10 mg/kg) (-)
3. Egg (-)	7. Peanuts (-)	11. Sesame seeds (-)	
4. Soybean (-)	8. Crustacean (-)	12. Lupin (-)	

Microbiological Analyses

Parameter	Target	Methodology
Total Plate Count (at 37°C) [cfu/g]	< 10 ⁴	AFNOR n° BIO – 12/35 – 05/13
Yeasts and Moulds [cfu/g]	< 10	AOAC RI 041001
St. Aureus [cfu/g]	< 10 ²	AFNOR n° BIO – 12/28 – 04/10
Sulfite Reducing Clostridia [cfu/g]	< 10	ISO 15213 : 2003
Coliforms [cfu/g]	< 10	AFNOR n° BIO – 12/17 – 12/05
E. Coli [cfu/g]	< 10	AFNOR n° BIO – 12/13 – 02/05
Salmonella [cfu/25g]	Absent	AFNOR n° BIO – 12/16 – 09/05
Listeria spp [cfu/25g]	Absent	AFNOR n° BIO – 12/18 – 03/06
L. monocytogenes [cfu/25g]	Absent	AFNOR n° BIO – 12/18 – 03/06

Packaging:

Vacuum packaged inside PA/PE or PP/PE film suitable for food packaging and in compliance with EU regulation to 10/2011.

Traceability:

Production-data, printed on pack.

Suitable consumer:

All consumer groups can consume this product.

Intended use:

Product is consumed as it is without the need for heating or any other kind of processing or preparation.

Storage & Transportation:

Product is stored and transported (with suitable food transport means) at 0-5°C.

Shelf life:

10 months (after packaging date) when it is stored unopened at a temperature of 0-5°C.

Relevant Legislation:

EU legislation.