This data sheet cancels and replaces all previously issued sheets for this product

Product description: La Fiesta Salsa Dip Cheese 1 kg

Labcode: LAFIESTA SAL QUE 6X1000G 01 (901)

1. INGREDIENT LIST (according to EC Regulation No. 1169/2011)

Jalapeño cheese sauce hot

Ingredients: water, cheese preparation (10,0%) (cheese (MILK), emulsifying salts: E331, E339, E450, E451, E452), rapeseed oil, red sweet pepper (3,0%), modified maize starch, onion, Jalapeño peppers (1,8%), flavourings (MILK, flavour enhancers: E627, E631), cream (MILK), coconut oil, salt, tomato paste, green chili pepper (0,5%), stabilizers: E415, E412; emulsifier: E452; spices, acid: E330; herb extract, colour: E160c.

2. AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	498 / 120	kJ/kcal
Fat	9,6	g
- of which saturates	2,7	g
Carbohydrate	5,2	g
- of which sugars	0,9	g
Protein	2,9	g
Salt (=Na*2,5)	1,40	g

3. PRODUCT CHARACTERISTICS

3.1. ORGANOLEPTIC

Appearance	Creamy sauce with some vegetable pieces
Colour	Yellow brown
Taste	Cheese, typical, spicy
Odour	Typical, cheese, peppers, no off-flavour

3.2. PHYSICAL

Weight (g)	1000 g e
Dimension (cm)	/

3.3. MICROBIOLOGY

Parameter	Maxima
Total Plate Count (30°C)	Free of pathogen and toxic germs. Free of anaerobic germs. Product is incubated for two weeks at 37°C during which time no fluctuation in the pH-value level is registered.
Yeasts and moulds	
E. Coli	
Staphylococcus aureus	
Listeria	
Salmonella	

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4. ALLERGENS (mentioned in Annex IIIa of EU Directive 2003/89/EC and 2006/146/EC)

Allergen	Present	Allergen	Present
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	Milk and products thereof (including lactose)	Yes
Crustaceans and products thereof	No	Nuts* and products thereof	No
Molluscs and products thereof	No	Celery and products thereof	No
Eggs and products thereof	No	Mustard and products thereof	No
Fish and products thereof	No	Sesame seeds and products thereof	No
Peanuts and products thereof	No	Sulphur dioxide and sulphites (>10ppm)	No
Soybeans and products thereof	No	Lupin and products thereof	No

*i.e. Almond (*Amygdalus communis L.*), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoiesis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*)

5. SHELF LIFE / STORAGE

Shelf life from production	24 months
Storage conditions	Room temperature
Shelf life after opening	3 days, stored at < 7 °C in a closed receptacle

6. LOGISTICS

Units / consumerunit	1000 g e
Consumerunits / box	6
Boxes / layer	12
Layers / palet	6
Boxes / palet	72

7. SUITABLE FOR SPECIFIC DIETS

Suitable for a Vegan diet	No
Suitable for a Vegetarian diet	No

8. GMO

This product is according to European legislation CE 1829/2003 and CE 1830/2003, manufactured from non genetically modified products.

9. IONISATION

This product contains no ingredients that were treated by ionisation.