

**MY CO PTY LTD**

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<b>Issue/ Rev.:</b> 3/1 <b>Update:</b> 01/07/2021	<b>PRODUCT SPECIFICATION</b>		
<b>Product Name:</b>	<b>Bio Cheese Cheddar Flavour</b>		
<b>Product Description:</b>	<b>Food preparation with coconut oil/ suitable for Vegans</b>		<b>In slices 200g, 500g and 1kg</b>
	Product with creamy taste, pale yellow colour and firm texture.		
<b>GMO Statement:</b>	The product <u>does not</u> contain or is produced from genetically modified organisms (GMO) and according to the Regulations (EC) 1829/2003 and (EC) 1830/2003, requires no labelling.		
<b>Ingredients:</b>	Water, Coconut Oil (23%), Modified Starch (E1404, E1412, E1450), Starch, Sea Salt, Vegan Cheddar Flavour, Olive Extract, Colour: B-Carotene.		
<b>Vegan Statement:</b>	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).		
<b>Allergen Declaration:</b>	-		
<b>Physiochemical Specification &amp; Nutritional Value [/100g]</b>			
<b>Parameter</b>	<b>Value</b>		<b>Range/ Methodology</b>
Energy (kJ)	1190 / 285		275-295 (Calculation)
Fat (g)	23		22-24 (Calculation)
of which Saturates (g)	21		20-22 (Calculation)
Carbohydrates (g)	20		19-21 (Calculation)
of which Sugars (g)	0		(Calculation)
Protein (g)	0		(Calculation)
Sodium (g) (=Sodium x 2.5)	2.3		2.2-2.4 (Calculation)
Moisture (g)	52		51-53 (After drying at 102°C)
<b>Allergen:   x = present   - = not present</b>			
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 (-)	
<b>Microbiological Analyses</b>			
<b>Parameter</b>	<b>Target</b>	<b>Methodology</b>	
Total Plate Count (at 37°C) [cfu/g]	< 10 <sup>4</sup>	ISO 4833/2003	
Yeasts and Moulds [cfu/g]	< 10	ISO 7954/1987	
St. Aureus [cfu/g]	< 10 <sup>2</sup>	ISO 6888-03/1999	
Sulfite Reducing Clostridia [cfu/g]	< 10	ISO 15213/2003	
Coliforms Clostridia [cfu/g]	< 10	AFNOR n° BIO – 12/20 – 12/06	
E. Coli [cfu/g]	< 10	AFNOR n° BIO – 12/19 – 12/06	
Salmonella [cfu/25g]	Absence	AFNOR n° BIO – 12/16 – 09/05	
L. monocytogenes [cfu/25g]	Absence	AFNOR n° BIO – 12/19 – 12/06	
<b>Packaging:</b>	In protective atmosphere (CO <sub>2</sub> ) inside PET/PE or OPA/PE film suitable for food packaging.		
<b>Traceability:</b>	Production-data, printed on bag.		
<b>Suitable consumer:</b>	All consumer groups can consume this product.		
<b>Intended use:</b>	Product is consumed as it is without the need for heating or any other kind of processing or preparation.		
<b>Storage &amp; Transportation:</b>	Product is stored and transported (with suitable food transport means) at 0-5°C. Advised temperature for grating, slicing, etc. preferably 4-6°C.		
<b>Shelf life:</b>	10 months (after packaging date) when it is stored unopened at a temperature of 4°C or below.		
<b>Relevant Legislation:</b>	EU legislation.		
<b>Country of Origin:</b>	Made in Greece.		