



Technical Data Sheet (TDS)

code	release date	version	update
	23.01.2026	00	23.01.2026



1. Product Identification

Specification	
Product Name	Slice Campo Verde 24T 400G Exp
Product Category	Food preparation: processed cheese modified with vegetable oils
Product Form	IWS Individually Wrapped Slice
Brand / Reference Code	Campo Verde / 2443
HS Code	21069098982

2. Product Applications

This product is pasteurized, homogenized, and formed into uniform slices with a smooth texture and cheddar-type flavor. It's a Quick-melt classic choice for burgers and sandwiches.

Layering in wraps, shawarmas, or paninis, melts easily on hot dishes (fries, chicken fillet, pasta).

Often used in QSR (fast food), catering and HORECA food.

3. Composition / Ingredients

Vegetable fat (palm oil), milk proteins (casein, skimmed cheese), whey powder, emulsifying salts (E452, E339), modified starch, salt, stabilizers (E407, E410), preservative (E202), cheese flavor, colors (E160a, E160b).

4. Physical & Organoleptic Characteristics

Product description	
Appearance	Smooth and soft uniform slices
Color	Light orange yellow (cheddar type)
Taste & Odor	Mild cheddar taste, clean dairy notes
Texture	Soft, pliable

5. Chemical Specification

Parameter	Unit	Range
Total solids	%	47± 1
Fat in Dry Matter (FDM)	%	45
pH	-	5,75 ± 0,05
Phosphate	mg/kg	Less than 20,000
Moisture	%	53 ± 1

6. Microbiological Specification

Germ	Method reference	Unit	Target	Limit reference
Yeast Mold	NFV08-059 (2002)	(UFC/g)	<10 ²	Regulation EC 2073-2005
Total Flora	ISO4833-1-2013	(UFC/g)	<10 ² (internal)	No-search
Coliforms	ISO 4832 (2005) for dairy products	(UFC/g)	<10 (internal)	No-search
Salmonella spp	ISO 6579-1 (2017)	(UFC/25g)	Absence	Regulation EC 2073-2005
Listeria monocytogenes	Compass listeria Agar validation AFNOR BKR23/05-12/07	(UFC/25g)	Absence	Regulation EC 2073-2005
Staphylococcus aureus	ISO 6888-2(2021)	(UFC/g)	<10 ²	Regulation EC 2073 -2005

7. Nutritional Information (per 100 g)

Parameter	Unit	Target
Energy	kcal	266
Fat	g	22
Carbohydrates	g	7
Protein	g	10
Salt	-	-

8. Shelf Life & Storage Conditions

Shelf Life: 06 months from production date under recommended storage conditions: Keep in a cool place (From +04°C to +08°C) and away from moisture.

9. Packaging & Export logistics

Packaging information	- Primary packaging: Film - Secondary packaging: pack - Tertiary packaging: Cardboard
Labelling	- A label is applied to the primary packaging with the following details: Year (xxxx) Day (xx) Batch Number (xxxxx); Product name (xxx) Net weight (xx)
Cartoon type	- Carton WxLxH (cm): 39,5×20×11 - SKU per Carton: 24 - KG per Carton: 4,8
Pallet type	- Pallet WxLxH (cm): 120×84 - Cartons per pallet: 156 - KG per Pallet: 748,8
Container type	- 20 TC: 10 pallets / KG per container: 7 488 - 40 TC: 22 pallets / KG per container: 16 473,6 - Truck: 30 pallets / KG per truck: 22 464

10. Allergen Information

Contains milk and milk derivatives.

11. Regulatory Compliance

Moroccan health approval MA: LPL.60.6.22

Halal certificate

12. Additional Information

Country of origin: Maroc.

LAND'OR address: N4, Kénitra, Maroc

