Technical Data Sheet (TDS)

Code	Release date	Version	Update
FV-TS029	12/03/2026	00	15/07/2026

1. Product Identification

Specification	
Product Name	Smoked Cheddar sauce Fondiz 425g EXP
Product Category	Cheese sauce Smoked
Product Form	Sauce
Fats in recipe	Vegetable Fats
Brand / Reference Code	Fondiz/ 3222
HS Code	21069098982

2. Product Applications

This Smoked Cheddar Sauce is a food preparation made from both dairy and non-dairy ingredients, designed for use in hot and cold food applications. It provides a creamy texture and a distinctive smoked cheddar flavor. This product is particularly suitable for gourmet burgers, hot sandwiches, paninis, and wraps. It can also be used as a topping or ingredient for dishes such as roasted potatoes, grilled meats and grilled vegetables.

3. Unexpected use

-High temperature or humid storage: Leaving the product at high temperature or in a humid place may accelerate spoilage, compromise microbiological safety, and degrade organoleptic quality.

- Failure to respect the cold chain during transport: Exposure to temperatures >25°C during transport or distribution may affect product stability, texture, and safety.

Consumption after exceeding the Best Before DLC: Consumption beyond the indicated shelf life (12 months from production under recommended conditions) may present microbiological risks and quality degradation.

- Do not freeze the product.

4.Consumer Groups & Vulnerable Populations

Consumption without cooking by vulnerable populations: Although this product is ready-to-eat, vulnerable populations (young children, pregnant women, elderly, immunocompromised individuals) should exercise caution. The product contains preservatives and dairy allergens; specific attention is required for at-risk groups.

5. Composition / Ingredients

Non-hydrogenated palm oil, modified starch (E1442, E1414, E1450), maltodextrin, salt, whey powder, cheddar cheese, smoked flavor, citrus fiber, stabilizers (E415, E466), emulsifiers (E472b, E471), acidity regulator (E330, E339), preservative (E202), cheddar flavor, dried garlic, colors (E160c, E160a, E160b).

6. Physical & Organoleptic Characteristics

Product description	
Appearance	Smoked cheddar sauce
Color	Uniform yellow to orange, depending on recipe
Taste & Odor	Mild, cheesy, creamy, slightly salty
Texture	Creamy

7. Chemical Spécification

Parameter	Unit	Range
Total solids	%	26,5 ± 0,5
Fat in Dry Matter (FDM)	%	45
pH	-	6 ± 0,05
Phosphate	mg/kg	Less than 20,000
Moisture	%	73,5 ± 0,5

8. Microbiological Spécification

Germs	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 (internal)
Coliforms	ISO 4832 (2005) for dairy products	(UFC/g)	<10 (internal)	No-search (internal)
Salmonella spp	ISO 6579-1 (2017)	(UFC/25g)	Absence	Regulation EC 2073-2005
Sulfite-reducing anaerobic spores	ISO 15213 part 1 (version 2023)	(UFC/g)	<10	NT16.40(1988); NT16.14(1983), Regulation EC 2073-2007
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

9. List of contaminants

Contaminants	Method reference	Unit	Target	Limit reference
Lead	Atomic absorption adapted to NT EN 14084-2003	Mg/Kg	< 0,020	ANNEXE I Maximum limits for certain contaminants in food 2013
Aflatoxin	HPLC-FLD ISO 16050-2003	µg/ Kg	< 0,050	

10. Pesticide residues

The Product comply with the regulations in force, as follow :

- Regulation EC 396/2005, 178/2006 and their amendements : reference texts for maximum pesticide residue limits.

11. Nutritional Information (per 100 g)

Parameter	Unit	Target
Energy	Kcal	141
Fat	g	11
Carbohydrates	g	9,5
Protein	g	1
Salt	g	1,5

12. Shelf Life & Storage Conditions

Shelf Life : 12 months from production date Under recommended storage conditions : in a cool, dry place (<25°C) away from sunlight and heat.

Once opened, refrigerate, consume within 7 days.

13. Transport and Distribution Conditions

-Temperature: Maintain at <25°C throughout the supply chain. Avoid exposure to direct sunlight and heat sources.

-Humidity: Store and transport in dry conditions.

-Cold chain: Respect the indicated storage temperature (<25°C).

-Handling: Protect from shocks, perforation, and compression. Top down must remain intact and undamaged.

14. Packaging & Export logistics

Packaging information	- Primary packaging : Top down - Secondary packaging : Cardboard
Labelling	- A label is applied to the primary packaging with the following details: Year, Day, Batch Number, Product name, Net weight, list of compositions, Shelf life and storage conditions, the name or social registration and address of the operator, the country manufacturer, nutritional declaration. **(Labelling September 2008) & (EU regulation No. 1169/2001)**
Carton type	- Carton WxLxH (cm) : 25,5×25×17,5 - SKU per Carton : 12 - KG per Carton : 0,425 x12 = 5,1
Pallet type	- Pallet WxLxH (cm) : 120×84 - Cartons per pallet : 144 - KG per Pallet : 734,4
Container type	- TC : 22 pallets / KG per container : 16 156,8 - TC : 10 pallets / KG per container : 7 344

15. Allergen Information

Contains milk and milk derivatives. (INCO n°1169/2011)

16.GMO

The product is not GMO

Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed and Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 on traceability and labelling of genetically modified organisms and traceability of food and feed products produced from genetically modified organisms, and amending Directive 2001/18/EC.

17. Ionizing radiation

The Product does not undergo any treatment by ionizing radiation, or has been obtained from ionized raw materials

18. Regulatory Compliance

Tunisian health approval : PL 0101
Halal certificate

19. Additional Information

Country of origin: Tunisia.
LAND'OR address: Bir Jedid – Khélidia – Ben Arous 2054. TUNISIA.