



Technical Data Sheet (TDS)

Code	Release date	Version	Update
	03/11/2025	01	02/03/2026



1. Product Identification

Specification	
Product Name	Emmental cheese sauce Land'Or 3kg EXP
Product Category	Cheese Tins
Product Form	Emmental cheese specialty
Fats in recipe	Dairy Fats
HS Code	04063031002

2. Product Applications

Our Emmental Cheese Sauce is a dairy-fat-based cheese sauce developed for professional use in the HoReCa sector. Its smooth, creamy texture and distinctive Emmental cheese flavour make it suitable for enhancing a wide range of hot and cold culinary preparations, including burgers, sandwiches, pasta, gratins, baked dishes, and vegetable-based recipes. Ideal for restaurants, hotels, catering services, and other foodservice professionals.

3. Unexpected use

Leaving at high temperature or in a humid place.

4. Composition / Ingredients

Emmental, butter, skimmed milk powder, thickeners (E1442, E466, E407, E410, E412) emulsifying salt (E452, E450, E331, E339), salt, flavor, acidity regulator(E330), preservatives (E202, E234) color (E160a).

5. Physical & Organoleptic Characteristics

Product description	
Appearance	Emmental sauce
Color	Cream, ivory
Taste & Odor	Emmental cheese
Texture	Smooth, creamy, homogeneous and glossy

6. Chemical Specification

Parameter	Unit	Range
Total solids	%	$36 \pm 0,5$
Fat in Dry Matter (FDM)	%	55
pH	-	$5,9 \pm 0,1$
Phosphate	mg/kg	Less than 20,000
Moisture	%	$64 \pm 0,5$

7. 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 (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

8. 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	

9. 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.

10. Nutritional Information (per 100 g)

Parameter	Unit	Target
Energy	kcal	229
Fat	g	21
Carbohydrates	g	5
Protein	g	5
Salt	g	1,3

11. Shelf Life & Storage Conditions

Shelf Life: 12 months from production date under recommended storage conditions: Keep in a cool and a dry place (<25°C) not exposed to sun and heat
Keep refrigerated after opening and consume within 3 days.

12. Packaging & Export logistics

Packaging information	- Primary packaging: metallic can - 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): 48x32,5x20 - SKU per Carton: 6 - KG per Carton: 3 x 6= 18
Pallet type	- Pallet WxLxH (cm): 100x100 - Cartons per pallet: 60 - KG per Pallet: 1 080
container type	- 20 TC: 10 pallets / KG per container: 10 800 - 40 TC: 22 pallets / KG per container: 23 760

13. Allergen Information

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

14.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.

15. Ionizing radiation

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

16. Regulatory Compliance

Tunisian health approval: PL 0101

Halal certificate

17. Additional Information

Country of origin: Tunisia.

LAND'OR address: Bir Jedid – Khélidia – Ben Arous 2054. TUNISIA.

