

**MY CO PTY LTD**

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Issue/ Rev.: 5/4  
 Update: 08/12/2022

**PRODUCT SPECIFICATION****Product Name:****BioCheese Cheddar Flavour (CURRENT)****Product Description:**

**Food preparation with coconut oil/ suitable for Vegans** **In shred bag 200g, 1kg, 2kg**  
 Product with creamy taste, pale yellow colour and firm texture.

**GMO Statement:**

The product does not contain or is produced from genetically modified organisms (GMO) and according to the Regulations (EC) 1829/2003 and (EC) 1830/20019, requires no labelling.

**Ingredients:**

Water, Coconut Oil (24%), Modified Starch (E1404, E1450), Sea Salt, Anti-Caking Agent (Tapioca Starch), Vegan Cheddar Flavours, Olive Extract, Colour: B-Carotene.

**Vegan Statement:**

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).

**Allergen Declaration:**

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**Physiochemical Specification & Nutritional Value [/100g]**

Parameter	Value	Range/ Methodology
Energy (kJ/kcal)	1130 / 271	261-281 (Calculation)
Fat (g)	21	20-22 (Calculation)
of which Saturates (g)	19	18-20 (Calculation)
Carbohydrates (g)	22	21-23 (Calculation)
of which Sugars (g)	0	(Calculation)
Protein (g)	0	(Calculation)
Salt (g) (= Sodium x 2.5)	2.28	2.18-2.38 (Calculation)
Moisture (g)	54	53-55 (After drying at 102°C)

**Allergen: x = present - = not present**

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 (-)	

**Microbiological Analyses**

Parameter	Target	Methodology
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 6888-02/1999
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 – 12/11 – 03/04

**Packaging:**

Vacuum packaged inside PA/PE or PP/PE film suitable for food packaging.

**Traceability:**

Production-data, printed on bag.

**Suitable consumer:**

All consumer groups can consume this product.

**Intended use:**

Product is consumed as it is without the need for heating or any other kind of processing or preparation.

**Storage & Transportation:**

Product is stored and transported (with suitable food transport means) at 0-5°C.

**Shelf life:**

9 months (after packaging date) when it is stored unopened at a temperature of 0-5°C.

**Relevant Legislation:**

EU and AU legislations.

**Country of Origin:**

Packed in Australia from Imported Ingredients.