



Les Alpes Borg Al-Arab

Highest Technology in Dairy Production

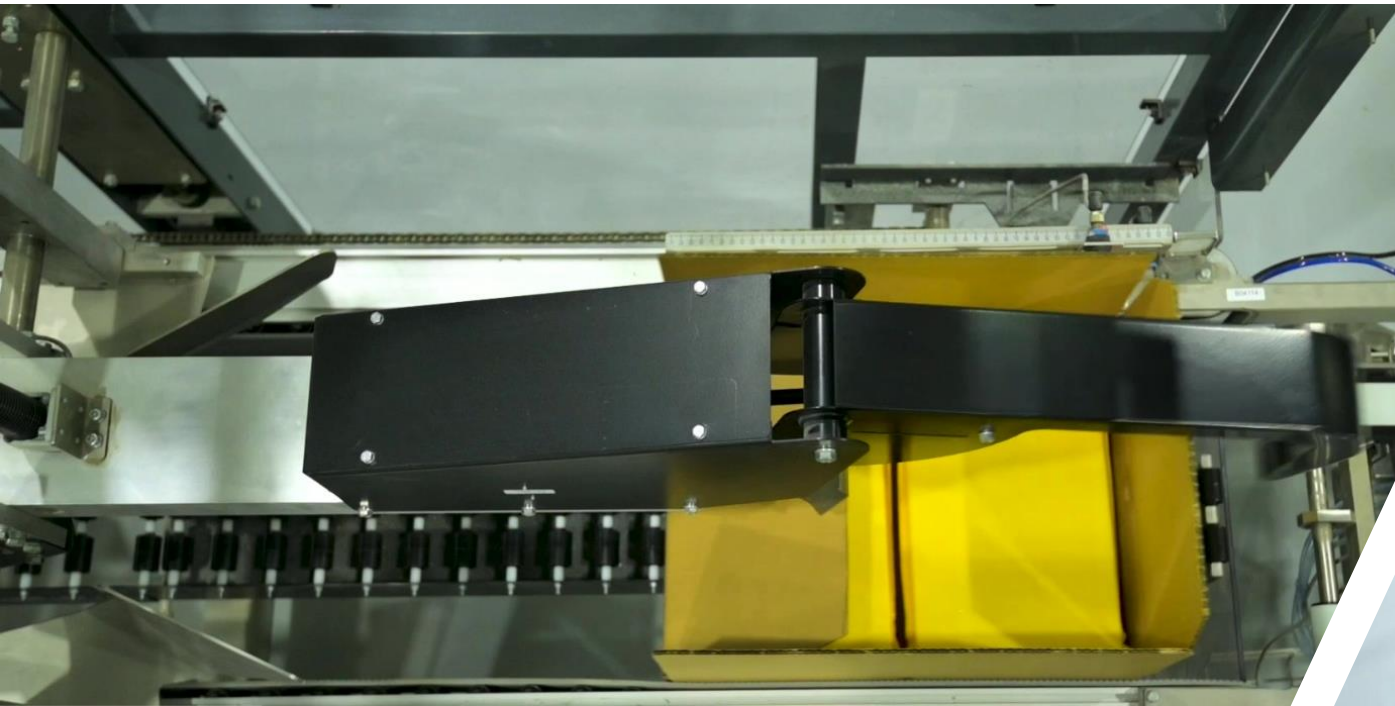
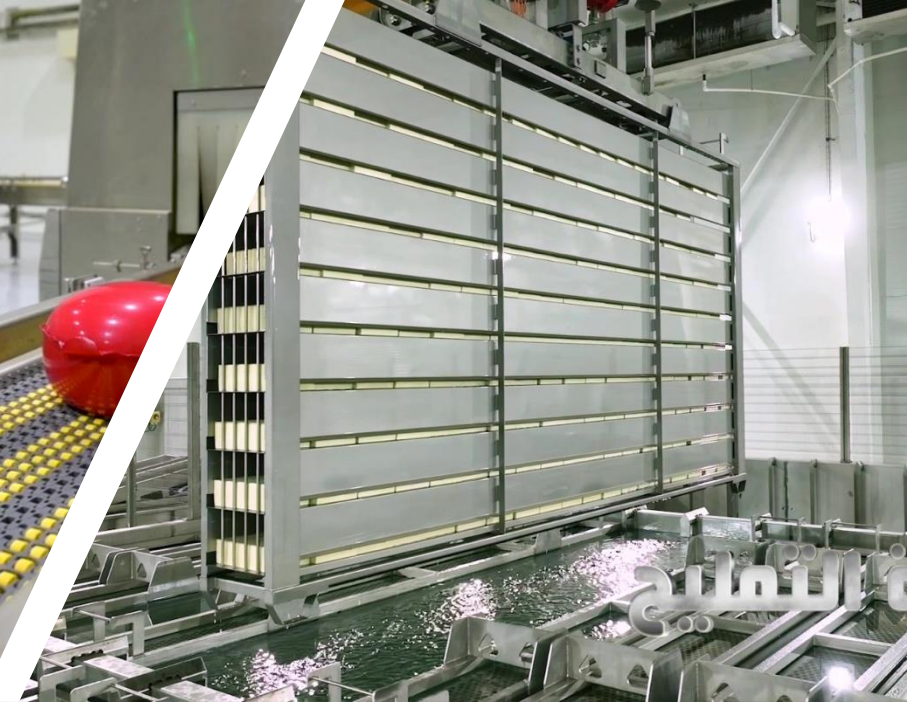
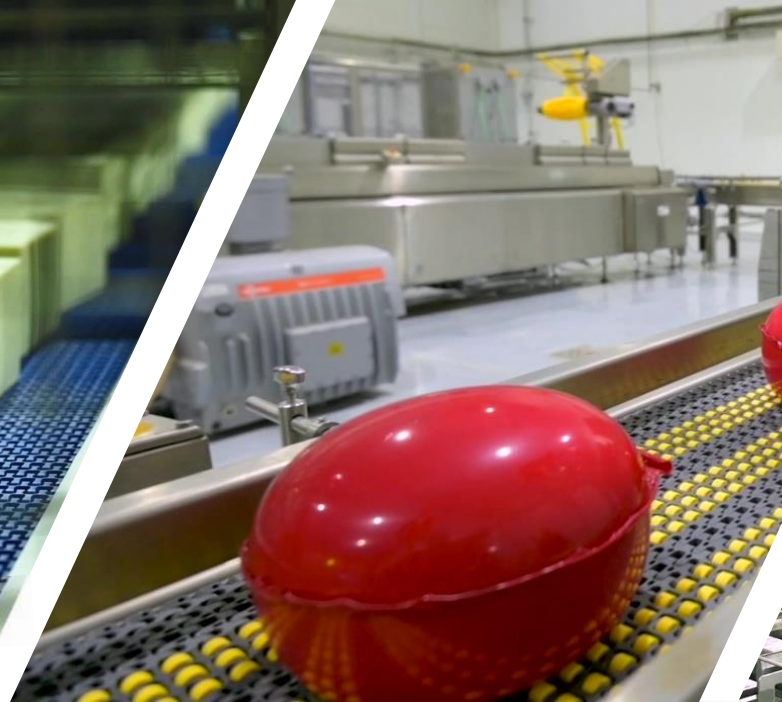


Les Alpes

A fully Automated Factory in Borg Al Arab, Alexandria, which combines the most ultra-modern technology to produce products made from 100% Natural Fresh Milk, chosen from the highest quality of farms and fully automated packaging to create a unique product from Egypt.









MILD WHITE CHEDDAR

HIGH QUALITY CHEESE FROM NATURAL MILK

DESCRIPTION:

White Cheddar Cheese manufactured from pasteurized milk which has cultures and rennet added to the vats, then milled, salted and pressed into blocks. The product conforms to the current definition and standard of ESS 1007-2/2020

INGREDIENTS:

Pasteurized milk (Milk), salt, cheese cultures.

PACKAGING:

The product is a 6 KG approximate net weight block that is vacuum sealed in a yellow tinted plastic liner and packaged in a corrugated cardboard box.

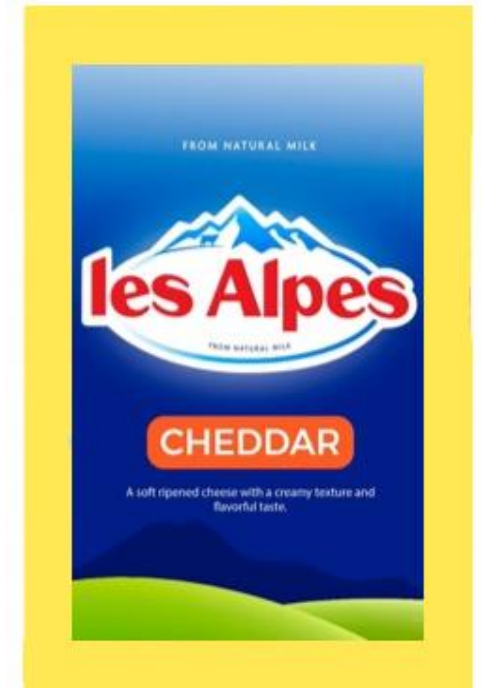
STORAGE:

Product should be stored at 2-5 °C in a clean and dry location.

SHIPPING:

Product should be shipped with temperature maintained between 2-5°C.

PHYSICAL / CHEMICAL			
MOISTURE	38.5% - 40.5%	ESS1007-2/2020	
FAT ON DRY BASIS	48% - 52%	ESS1007-2/2020	
pH	5.1 – 5.5	ESS1007-2/2020	
SALT	1.2% - 2.0%	ORGANOLEPTIC	
AGE	≤ 90 DAYS	ORGANOLEPTIC	
PROTEIN	25% - 27%	ESS1007-2/2020	
FLAVOR	CLEAN, SLIGHT ACIDIC, MILD CHEDDAR FLAVOR	ORGANOLEPTIC	
BODY	FIRM TO SLIGHTLY BROKEN	ORGANOLEPTIC	
TEXTURE	CLOSED TO VERY SLIGHT MECHANICAL OPENINGS	ORGANOLEPTIC	
MICROBIOLOGICAL			
YEAST & MOLD	<100 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	<10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
SALMONELLA	NEG/1,500g (PER DAYLOT)	NFSA	ISO 6579-1
COAGULASE POSITIVE STAPHYLOCOCCI	<100 cfu/g (MAX.)	NFSA	ISO 6888-1
LISTERIA	NEG/ 25 g	NFSA	ISO 11290-1
E. COLI	<10 cfu/g (MAX.)	NFSA	ISO 16649-1



ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFACTURING FACILITY?
MILK	YES	WHITE CHEDDAR CHEESE	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
YELLOW #5	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	374
CALORIES FROM FAT	271
TOTAL FAT (G)	30.1
PROTEIN (G)	25.6
CARBOHYDRATE (G)	0.5
ASH (G)	1.36
MOISTURE (G)	38.5
ORGANIC ACIDS (G)	1.40
DIETARY FIBER (G)	0.0
SATURATED FAT (G)	18.6
TRANS FAT (G)	0.90
CHOLESTEROL (MG)	98
SUGARS [LACTOSE] (G)	0.3
ADDED SUGARS	0.0
SODIUM (MG)	708
POTASSIUM (MG)	76
CALCIUM (MG)	710
VITAMIN D (IU)	24
VITAMIN A (IU)	1242
VITAMIN C (MG)	0
IRON (MG)	0.14

MANUFACTURING LOCATIONS: Alexandria – Les Alpes -Borg Al Arab

MANUFACTURING: Les Alpes for Hard & Semi Hard Cheese



ORDER INFORMATION

ITEM #	ITEM DESCRIPTION	PALLET	BAG	MANUFACTURING LOCATIONS
WHITE CHEDDAR	6 KG BLOCK	90 BLOCKS PER PALLET	2 BLOCKS	ALEX



GOUDA CHEESE

HIGH QUALITY CHEESE FROM NATURAL MILK

PHYSICAL / CHEMICAL

MOISTURE	40-45 %	ESS 1183-3/2020
FAT ON DRY BASIS	48% - 52%	ESS 1183-3/2020
pH	5.1 – 5.5	ESS 1183-3/2020
SALT	1.2% - 2.0%	ORGANOLEPTIC
AGE	≤ 45 DAYS	ORGANOLEPTIC
PROTEIN	22% - 24%	ESS 1183-3/2020
FLAVOR	CLEAN, CULTURES	ORGANOLEPTIC
TEXTURE	SEMI HARD	ORGANOLEPTIC

MICROBIOLOGICAL

YEAST & MOLD	<100 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	<10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
SALMONELLA	NEG/1,500g (PER DAYLOT)	NFSA	ISO 6579-1
COAGULASE POSITIVE STAPHYLOCOCCI	<100 cfu/g (MAX.)	NFSA	ISO 6888-1
LISTERIA	NEG/ 25 g	NFSA	ISO 11290-1
E. COLI	<10 cfu/g (MAX.)	NFSA	ISO 16649-1

DESCRIPTION:

GOUDA Cheese is manufactured from pasteurized milk which has cultures and rennet added to the vats., then salted. The product conforms to the current definition and standard of ESS 1183-3/2020

INGREDIENTS:

Pasteurized milk (Milk), salt, cheese cultures.

PACKAGING:

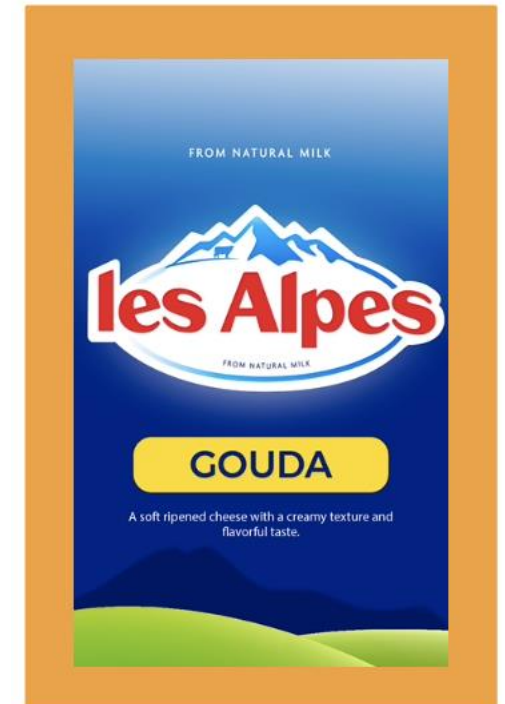
The product is a 6 KG approximate net weight block that is vacuum sealed in a yellow tinted plastic liner and packaged in a corrugated cardboard box.

STORAGE:

Product should be stored at 2-5 °C in a clean and dry location.

SHIPPING:

Product should be shipped with temperature maintained between 2-5°C.



ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFACTURING FACILITY?
MILK	YES	GOUDA CHEESE	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
YELLOW #5	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

MANUFACTURING LOCATIONS: Alexandria – Les Alpes -Borg Al Arab

MANUFACTURING: Les Alpes for Hard & Semi Hard Cheese



NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	360
CALORIES FROM FAT	260
TOTAL FAT (G)	29.59
PROTEIN (G)	22.6
CARBOHYDRATE (G)	0.7
ASH (G)	1.36
MOISTURE (G)	42.34
ORGANIC ACIDS (G)	1.40
DIETARY FIBER (G)	0.0
SATURATED FAT (G)	18.6
TRANS FAT (G)	0.90
CHOLESTEROL (MG)	98
SUGARS [LACTOSE] (G)	0.3
ADDED SUGARS	0.0
SODIUM (MG)	708
POTASSIUM (MG)	76
CALCIUM (MG)	710
VITAMIN D (IU)	24
VITAMIN A (IU)	1242
VITAMIN C (MG)	0
IRON (MG)	0.14

ORDER INFORMATION

ITEM #	ITEM DESCRIPTION	PALLET	BAG	MANUFACTURING LOCATIONS
GOUDA CHEESE	6 KG BLOCK	90 BLOCKS PER PALLET	2 BLOCKS	ALEX



EDAM CHEESE

HIGH QUALITY CHEESE FROM NATURAL MILK

DESCRIPTION:

Edam Cheese is manufactured from pasteurized milk which has cultures and rennet added to the vats., then salted, The product conforms to the current definition and standard of ESS 1183-3/2020

INGREDIENTS:

Pasteurized milk (Milk), salt, cheese cultures.

PACKAGING:

The product is 2KG approximate net weight ball that is vacuum sealed in a Red tinted plastic liner and packaged in a corrugated cardboard box.

STORAGE:

Product should be stored at 2-5 °C in a clean and dry location.

SHIPPING:

Product should be shipped with temperature maintained between 2-5°C.

PHYSICAL / CHEMICAL			
MOISTURE	40%-42%	ESS 1183-3/2020	
FAT ON DRY BASIS	42% - 46%	ESS 1183-3/2020	
pH	5.1 – 5.5	ESS 1183-3/2020	
SALT	1.2% - 2.0%	ORGANOLEPTIC	
AGE	≤ 45 DAYS	ORGANOLEPTIC	
PROTEIN	21 % - 23 %	ESS 1183-3/2020	
Additives	CLEAN, CULTURES	ORGANOLEPTIC	
BODY	SEMI HARD	ORGANOLEPTIC	
TEXTURE	CLOSED TO VERY SLIGHT MECHANICAL OPENINGS	ORGANOLEPTIC	
MICROBIOLOGICAL			
YEAST & MOLD	<100 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	<10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
SALMONELLA	NEG/1 ,500g (PER DAYLOT)	NFSA	ISO 6579-1
COAGULASE POSITIVE STAPHYLOCOCCI	<100 cfu/g (MAX.)	NFSA	ISO 6888-1
LISTERIA	NEG/ 25 g	NFSA	ISO 11290-1
E. COLI	<10 cfu/g (MAX.)	NFSA	ISO 16649-1



ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFACTURING FACILITY?
MILK	YES	Edam	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	329
CALORIES FROM FAT	234
TOTAL FAT (G)	26
PROTEIN (G)	22.7
CARBOHYDRATE (G)	1
ASH (G)	1.36
MOISTURE (G)	41
ORGANIC ACIDS (G)	1.40
DIETARY FIBER (G)	0.0
SATURATED FAT (G)	18.6
TRANS FAT (G)	0.90
CHOLESTEROL (MG)	98
SUGARS [LACTOSE] (G)	0.3
ADDED SUGARS	0.0
SODIUM (MG)	708
POTASSIUM (MG)	76
CALCIUM (MG)	710
VITAMIN D (IU)	24
VITAMIN A (IU)	1242
VITAMIN C (MG)	0
IRON (MG)	0.14

MANUFACTURING LOCATIONS: Alexandria – Les Alpes -Borg Al Arab

MANUFACTURING: Les Alpes for Hard & Semi Hard Cheese



ORDER INFORMATION

ITEM #	ITEM DESCRIPTION	PALLET	BAG	MANUFACTURING LOCATIONS
Edam	2 KG Ball	270 BALLS PER PALLET	6 BALLS	ALEX



EMMENTAL CHEESE

HIGH QUALITY CHEESE FROM NATURAL MILK

PHYSICAL / CHEMICAL

MOISTURE	42-45 %	ESS1007-3/2020
FAT ON DRY BASIS	48% - 50%	ESS1007-3/2020
pH	5.1 – 5.5	ESS1007-3/2020
SALT	1.2% - 2.0%	ORGANOLEPTIC
AGE	≤ 60 DAYS	ORGANOLEPTIC
PROTEIN	24 % - 26 %	ESS1007-3/2020
FLAVOR	CLEAN, CULTURES	ORGANOLEPTIC
TEXTURE	HARD	ORGANOLEPTIC

MICROBIOLOGICAL

YEAST & MOLD	<100 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
COLIFORM	<10 cfu/g (MAX.)	SMEDP 17TH EDITION	PETRI FILM METHOD
SALMONELLA	NEG/1 ,500g (PER DAYLOT)	NFSA	ISO 6579-1
COAGULASE POSITIVE STAPHYLOCOCCI	<100 cfu/g (MAX.)	NFSA	ISO 6888-1
LISTERIA	NEG/ 25 g	NFSA	ISO 11290-1
E. COLI	<10 cfu/g (MAX.)	NFSA	ISO 16649-1

DESCRIPTION:

EMMENTAL Cheese manufactured from pasteurized milk which has cultures and rennet added to the vats., then salted. The product conforms to the current definition and standard of ESS 1007-3/2020

INGREDIENTS:

Pasteurized milk (Milk), salt, cheese cultures.

PACKAGING:

The product is a 6 KG approximate net weight block that is vacuum sealed in a yellow tinted plastic liner and packaged in a corrugated cardboard box.

STORAGE:

Product should be stored at 2-5 °C in a clean and dry location.

SHIPPING:

Product should be shipped with temperature maintained between 2-5°C.



ALLERGEN INFORMATION

ALLERGEN	PRESENT IN THE PRODUCT?	IN WHAT FORM?	PRESENT IN OTHER PRODUCTS MANUFACTURED ON THE SAME LINE?	PRESENT IN THE SAME MANUFACTURING FACILITY?
MILK	YES	EMMENTAL CHEESE	YES	YES
EGGS	NO	N/A	NO	NO
PEANUTS	NO	N/A	NO	NO
TREE NUTS	NO	N/A	NO	NO
SOY	NO	N/A	NO	NO
WHEAT	NO	N/A	NO	NO
SHELLFISH	NO	N/A	NO	NO
FISH	NO	N/A	NO	NO
SEEDS	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
SULFITES	NO	N/A	NO	NO
YELLOW #5	NO	N/A	NO	NO
MUSTARD	NO	N/A	NO	NO
GLUTEN	NO	N/A	NO	NO

NUTRITION

NUTRIENTS	AMOUNT PER 100 GRAMS
CALORIES	360
CALORIES FROM FAT	255
TOTAL FAT (G)	28.42
PROTEIN (G)	25.8
CARBOHYDRATE (G)	0.5
ASH (G)	1.36
MOISTURE (G)	42.41
ORGANIC ACIDS (G)	1.40
DIETARY FIBER (G)	0.0
SATURATED FAT (G)	18.6
TRANS FAT (G)	0.90
CHOLESTEROL (MG)	98
SUGARS [LACTOSE] (G)	0.3
ADDED SUGARS	0.0
SODIUM (MG)	708
POTASSIUM (MG)	76
CALCIUM (MG)	710
VITAMIN D (IU)	24
VITAMIN A (IU)	1242
VITAMIN C (MG)	0
IRON (MG)	0.14

MANUFACTURING LOCATIONS: Alexandria – Les Alpes -Borg Al Arab

MANUFACTURING: Les Alpes for Hard & Semi Hard Cheese



ORDER INFORMATION

ITEM #	ITEM DESCRIPTION	PALLET	BAG	MANUFACTURING LOCATIONS
EMMENTAL CHEESE	6 KG BLOCK	90 BLOCKS PER PALLET	2 BLOCKS	ALEX

