

Product description E1.11

Issue 1st

1/9/2018

Product name Anthotyro

Production line Whey cheese

Shelf life 1 month from production date

Raw material Whey from sheep & goat's milk, sheep and goat's milk, salt.

Microbiological characteristics Coliforms/gr 250
Ecoli/gr < 10
Listeria monocytogenes/25gr - Absence
Salmonella spp/25gr - Absence
Mycetes/gr 800

Physical characteristics ph 4.2 - 4.5
Color - white

Other characteristics fat in dry matter > 65%
moisture in dry matter < 70%

Nutritional information per 100g Energy 232 kcal/950 kj
Carbohydrates 3g of which sugars 3g
Proteins 11g
Salt 1g
Fat 14g of which saturated 11g

Storage Refrigerator 2 - 4°C

Packaging 2 kg vacuum, 300gr vacuum

Labelling Product name
Company name and residence
Weight
S/N – S/N packaging – production day
Production day
Use by
EU license

Distribution Refrigerator at temperature < 4°C