

Product name | Edesma-Best 10%

Production line | edesma

Shelf life | 45 days from production date

Raw material | Vegetable oil fats, low fat milk, milk proteins, starch, gelatin, emulsifier: mono- and fatty acid diglycerides, preservative: sorghum, yogurt cultivation.

Microbiological characteristics | Ecoli/gr m=100 M=1000 n=5 c=2
Listeria monocytogenes/25gr - Absence n=5 c=0
Allergens - Milk and its products 67/2007
Antibiotics Absence 2377/1990
Dioxins 3pg WHO-PCDD/F-TE Q/GR fat 67/2007
Doughs - Fungi ≤ 50/gr EK 1441/2007

Physical characteristics | ph 4.3 - 4.5
Color - white

Nutritional information per 100g | Energy 618kj / 148kcal
Carbohydrates 10,8g of which sugars 2,8g
Proteins 5,2g
Salt 0,9g
Fat 10g of which saturated 5g

Storage | Refrigerator 2 - 4°C

Packaging | 5kg bucket , 10kg bucket

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