

## Product description E1.11

Issue 1st

1/9/2018

**Product name** | Feta P.D.O.

**Production line** | Cheese

**Shelf life** | 18 months from production date

**Raw material** | Sheep & goat milk, culture, animal rennet, 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

**Nutritional information per 100g** | Energy 270 kcal  
Carbohydrates 0.16g of which sugars 0g  
Proteins 18,5g  
Salt 2,5g  
Fat 23g of which saturated 16,1g

**Storage** | Refrigerator 2 - 4°C

**Packaging** | 16 kg tin, 8 kg tin, 4 kg tin, 4 kg plastic cont.,  
2 kg plastic cont., 800gr. plastic cont.,  
400gr. plastic cont., 400gr. vacuum,  
200gr. vacuum, 900gr. doypack,  
3 kg & 6 kg cubes

**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