

Product description E1.11

Issue 1st

1/9/2018

Product name | Kefalotyri

Production line | Hard cheese

Shelf life | 2 months from re-packaging date

Raw material | Sheep & goat milk, culture, animal rennet, salt.

Microbiological characteristics | Ecoli/gr m=100 M=1000 n=5 c=2
Listeria monocytogenes/25gr - Absence n=5 c=0
Salmonella spp/1gr - Absence n=5 c=0

Physical characteristics | ph 4.2 - 4.5
Color - white

Nutritional information per 100g | Energy 395 kcal
Carbohydrates 0.1g of which sugars 0.1g
Proteins 25g
Salt 3g
Fat 32g of which saturated 22g

Storage | Refrigerator 2 - 4°C

Packaging | 200gr 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



