

**Product name** | Kefalotyri

**Production line** | Hard cheese

**Shelf life** | 2 years from production 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** | 1kg 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

