

Product description E1.11

Issue 1st

1/9/2018

Product name | Organic semi-hard goat's cheese

Production line | Semi-hard cheese

Shelf life | 1 year from production date

Raw material | Organic 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 310 kcal
Carbohydrates 0.1g of which sugars 0.1g
Proteins 25g
Salt 2g
Fat 24g of which saturated 16g

Storage | Refrigerator 2 - 4°C

Packaging | 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

