

**Product name** | Organic spread goat cheese

**Production line** | Spread cheese

**Shelf life** | 6 months from production date

**Raw material** | Organic goat's milk  
Culture  
Salt

**Microbiological characteristics** | *Listeria monocytogenes* Απουσία σε 25 γρ., n=5, c=0  
*Salmonella spp* Απουσία σε 1 γρ., n=5, c=0  
*Staphylococcus aureus*, m=100, M=1000, n=5, c=2  
*Escherichia coli*, m=100, M=1000, n=5, c=2

**Physical characteristics** | 4,2 < pH < 4,6  
F.I.M. 45%  
Moisture max 60%

**Storage** | Refrigerator 0 - 2°C

**Packaging** | Tin can 17kg  
tupper 200gr

**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

