

# A.One

## PRODUCT SPECIFICATION

PRODUCT NAME

**Cagliata cheese**

PRODUCT DESCRIPTION

standardized milk, enzyme rennet, calcium chloride, salt, pure bacterial cultures

### ORGANOLEPTIC PROPERTIES:

Parameter	Limit	Method
Taste and Odor	Characteristic of fresh cheese, clean, free of foreign aftertastes, slight pasteurization aftertastes	Organoleptic
Color	Natural light cream, uniform throughout the whole of the volume, characteristic of fresh cheese	Organoleptic

### PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit	Method
Fat in dry matter, %	Min 45 %	GOST 5867
Moisture, %	Max 43 %	GOST 3626
Salt, %	Max 1.0	GOST 3627
pH	5.5-5.7	DSTU ISO 7238-2001
Ingredients	cow milk, leaven, salt, enzymes	N/a

### MICROBIOLOGICAL PARAMETERS:

Parameter	Limit	Method
Coliform, in 0,01g	absent	GOST 9225
Staphylococcus aureus, in 1g	absent	GOST 10444.2
Yeast and mold, in 1g	absent	DSTU 8447:2015
Listeria monocytogenes, in 25g	absent	DSTU ISO 11290-1,2
Salmonella, in 25g	absent	DSTU IDF 934

### STORAGE CONDITIONS:

No more than 12 months at the temperature -18° C.

PACKAGING: Label is put after maturing and put in a cardboard box as T23 with a total weight of one box 20-25 kg.

Valid: from 01/01/2020



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