

PRODUCT SPECIFICATION

Cagliata cheese

PRODUCT NAME

PRODUCT DESCRIPTION

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

ORGANOLEPTIC PROPERTIES:

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

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit
Fat in dry matter , %	Min 45 %
Moisture, %	Max 43 %
Salt, %	Max 1.0
pH	5.5-5.7
Preservatives	absent
Sorbic acid	absent

MICROBIOLOGICAL PARAMETERS:

Parameter	Limit
Coliform, in 0,01g	absent
Staphylococcus aureus, in 1g	absent
Listeria monocytogenes, in 25g	absent
Salmonella, in 25g	absent