

PRODUCT SPECIFICATION

Cagliata cheese

PRODUCT NAME

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	Visual

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit	Method
Fat in dry matter , %	Min 45 %	GOST 5867
Moisture, %	Max 50 %	GOST 3626
Salt, %	Max 1.0	GOST 3627
pH	5.2-5.4	DSTU ISO 7238-2001

MICROBIOLOGICAL PARAMETERS:

Coliform, in 0,01g	absent	GOST 9225
Staphylococcus aureus, in 1g	absent	GOST 10444.2
Listeria monocytogenes, in 25g	absent	DSTU ISO 11290-1,2
Salmonella, in 25g	absent	DSTU IDF 934

Cagliata cheese is packed with blue foil and carton box, 20kg each box. It must be transported at -18°C.

CERTIFICATION

All products meet national standards of Ukraine.

Valid: from 09/01/2018

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