

PRODUCT SPECIFICATION

Semi-hard cheese 45%

PRODUCT NAME

PRODUCT DESCRIPTION

Made from cow milk. Classical technology for semi-solid cheeses

ORGANOLEPTIC PROPERTIES:

Parameter	Limit	Method
Taste	Specific cheese, without foreign tastes	Organoleptic
Odor	Without foreign smell	Organoleptic
Color	From white to yellow	Visual

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit	Method
Fat in dry matter , %	min 45%	GOST 5867
Moisture, %	≥ 47%	GOST 3626
Salt, %	≥3%	GOST 3627
pH	5,4-5,5	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 old, in 1g	absent	GOST 10444.12
Listeria monocytogenes, in 25g	absent	DSTU ISO 11290-1,2
Salmonella, in 25g	absent	DSTU IDF 934

STORAGE CONDITIONS:

No more than 6 months in the temperature range between 0°C and 6°C and relative air humidity under 80%.

PACKAGING:

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

CERTIFICATION

All products meet national standards of Ukraine.

Valid: from 09/01/2018