

## PRODUCT SPECIFICATION

### Semi-hard Cheese 50%

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 50%                         | GOST 5867          |
| Moisture, %           | ≥ 43%                           | GOST 3626          |
| Salt, %               | 1,3-1,8%                        | GOST 3627          |
| pH                    | 5,2-5,3                         | 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 2 months in the temperature range between 0°C and 8°C and relative air humidity under 80%.

#### PACKAGING:

Lable is put after maturing and put in a cardboard box as T23 with a total weight of one box 12-17 kg.

#### CERTIFICATION

All products meet national standards of Ukraine.

Valid: from 09/01/2018