

PRODUCT SPECIFICATION

Soft cheese

PRODUCT NAME

PRODUCT DESCRIPTION

cow's milk, skimmed milk, cream from
cow's milk

ORGANOLEPTIC PROPERTIES:

| Parameter | Limit | Method |
|----------------|------------------------------------|--------------|
| Taste and Odor | clean, free of foreign aftertastes | Organoleptic |
| Color | White or cream shade, uniform | Organoleptic |

PHYSICAL AND CHEMICAL PARAMETERS:

| Parameter | Limit | Method |
|-----------------------|-----------|------------|
| Fat in dry matter , % | 2-18% | GOST 5867 |
| Moisture, % | 65-80% | GOST 3626 |
| Acidity, % | 170-250 % | GOST 3624 |
| Protein, % | min 14% | GOST 23327 |

MICROBIOLOGICAL PARAMETERS:

| Parameter | Limit | Method |
|--------------------------------|---------|--------------------|
| Coliform, in 0,01g | absent | GOST 9225 |
| Staphylococcus aureus, in 1g | absent | GOST 30347 |
| Yeast and old, in 1g | max 100 | GOST 10444.12 |
| Listeria monocytogenes, in 25g | absent | DSTU ISO 11290-1,2 |
| Salmonella, in 25g | absent | DSTU IDF 93A |

STORAGE CONDITIONS:

No more than 7 days in the temperature range between 2^o C and 6^oC.

No more than 8 months in the temperature -180 C.

CERTIFICATION

All products meet national standards of Ukraine.

Valid: from 09/01/2018