

PRODUCT SPECIFICATION

“Tilister”

PRODUCT NAME

Semi-hard Cheese 50%

PRODUCT DESCRIPTION

Made from cow milk. Classical technology for semi-solid cheeses (TY 15.5-25027034-034-2002).

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:

Coliform, in 0,01g	absent	GOST 9225
Staphylococcus aureus, in 1g	absent	GOST 10444.2
Yeast and mold, in 1g	absent	DSTU 8447:2015
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 00 C and 80C and relative air humidity under80%.

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 01/01/2020

