

PRODUCT SPECIFICATION

Semi-hard Cheese 50%

PRODUCT NAME

PRODUCT DESCRIPTION

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

ORGANOLEPTIC PROPERTIES:

| Parameter | Limit |
|-----------|---|
| Taste | Specific cheese, without foreign tastes |
| Odor | Without foreign smell |
| Color | From white to yellow |

PHYSICAL AND CHEMICAL PARAMETERS:

| Parameter | Limit |
|-----------------------|---------------------------------|
| Fat in dry matter , % | min 50% |
| Moisture, % | ≥ 43% |
| Salt, % | 1,3-1,8% |
| pH | 5,2-5,3 |
| Ingredients | cow milk, leaven, salt, enzymes |

MICROBIOLOGICAL PARAMETERS:

| Parameter | Limit |
|--------------------------------|--------|
| Coliform, in 0,01g | absent |
| Staphylococcus aureus, in 1g | absent |
| Yeast and old, in 1g | absent |
| Listeria monocytogenes, in 25g | absent |
| Salmonella, in 25g | absent |

STORAGE CONDITIONS:

No more than 2 months in the temperature range between 0⁰C and 8⁰C 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 12-17 kg.

CERTIFICATION

All products meet national standards of Ukraine.