

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 mold, 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 20 C and 60C.
No more than 8 months in the temperature -180 C.

CERTIFICATION

All products meet national standards of Ukraine.

Valid: from 01/01/2020

