

PRODUCT SPECIFICATION

Soft cheese

PRODUCT NAME

PRODUCT DESCRIPTION

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

ORGANOLEPTIC PROPERTIES:

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

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit
Fat in dry matter , %	2-18 %
Moisture, %	65-80 %
Acidity, %	170-250 %
Protein, %	min 14%

MICROBIOLOGICAL PARAMETERS:

Parameter	Limit
Coliform, in 0,01g	absent
Staphylococcus aureus, in 1g	absent
Yeast, in 1g	max 100
Listeria monocytogenes, in 25g	absent
Salmonella, in 25g	absent

STORAGE CONDITIONS:

No more than 7 days in the temperature range between 2°C and 6°C.

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