

## Cagliata 45% fat in dry matter

### 1. Product description:

Flavour	Mild, neutral
Consistency	Sufficiently sturdy
Sectional plane	Few, more or less round holes 1-10 mm
Colour	Even ivory-coloured to yellow

### 2. Physical – chemical analysis:

Moisture, %	43 – 47
Fat in dry matter, %	45±2
Salt in dry matter, %	1,0
Nitrate	0
pH	5,3 – 5,6

### 3. Microbiological analysis:

Coagulase positive staphylococci, cfu/g	n=5, c=2, m=10, M=100
Listeria monocytogenes, cfu/25g	Absent, n=5, c=0
Salmonella, cfu/25g	Absent, n=5, c=0
E. coli, cfu/g	n=5, c=0, m=10, M=100
Enterobacteriaceae, cfu/g	m=100, M=1000
Moulds, cfu/g	m=100, M=1000
Yeasts, cfu/g	m=1000, M=10000

### 4. Nutritional analysis (approximately per 100 g):

Energy	1345 kJ / 324 kcal
Fat	25 g
-of which saturated	17 g
Carbohydrates	<0,01 g
-of which sugars	<0,01 g
Protein	25 g
Fibres	0 g

### 5. Allergens: milk and products thereof (including lactose).

### 6. Declarations:

GMO	No
Radiation	No
Legislation	In accordance with all relevant EU legislation

### 7. Storage: +2°C - +10°C

Nr specyfikacji CAG/1/CH	Opracował:	Zatwierdził:
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