

Product description

Description	Homogenous with smooth surface, elastic
Taste and smell	Mild, milky, slightly salty, clean, characteristic
Appearance	Light yellow to yellow, typically irregular holes
Color	White to yellowish white, uniform

Physical chemical analysis

Water content	49 %
Fat content	22 %
pH	5,0 - 5,9

Nutritional analysis (approximately per 100g)

Energy	1328 kJ / 317 kcal
Carbohydrates	0,3 g
Protein	23 g
Salt	1,3 g

Microbiological analysis

E. coli	m=100 cfu/g, M=1000 cfu/g, n=5, c=2
Yeasts, Moulds	100 cfu/g
Salmonella	Absent
Listeria monocytogenes	m=100 cfu/g, M=100 cfu/g, n=5, c=0

Others specs

Allergens	Milk and products thereof (including lactose)
GMO	The product does not contain and has not been produced from genetically modified organisms.
Storage	of 2 °C to 10 °C

Our certificates


Formulated

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