

**Product description**

**Description** Rennet cheese. Low salted. Unripened. Intermediate for further processing; produced from the pasteurized milk with a standardized fat content.

**Taste and smell** Mild, slighty acid flavor

**Appearance** Rectangular block , holes : evenly distributed , irregular shape and size

**Color** White to light cream, uniform in all weight mass

**Physical chemical analysis**

**Water content** Max. 45 %

**Fat content** 25 - 28 %

**pH** Max. 5,7

**Nutritional analysis (approximately per 100g)**

**Energy** 1389kJ / 334 kcal

**Carbohydrates** 0,1 g

**Protein** 25 g

**Salt** 1,0 g

**Microbiological analysis**

**Coae.ulase-positive staphylococci** n=5. c=2. m=I0. M= I00

**Yeasts, Molds** m=1000,m=100 cfu /g

**Salmonella** m =Absent , n=5,c=0 cfu /25g

**Listeria monocytogenes** n=5. c=0. m=M= I 00 jtk/g

**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 0 °C to 7 °C

**Our certificates**

Formulated

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