

Product description

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

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. 44 %

Fat content 26 - 30 %

pH 5,3 - 5,7

Fat content in dry matter 48 %

Nutritional analysis (approximately per 100g)

Energy 1392 / 335 kJ / kcal

Carbohydrates 0,1 g

Protein 23 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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