

**Product description**

**Description** Semi-fat cheese, semi hard(30%).  
Rennet cheese, ripened. Produced  
from the pasteurized milk.

**Taste and smell** Mild, delicate, clean, slightly  
nutty

**Appearance** Flesh slightly hard, flexible thro-  
ughout the mass

**Color** Light cream

**Physical chemical analysis**

**Water content** Max. 52 %

**NaCl content** Max. 2,5

**pH** 5,2 - 5,4

**Fat content in  
dry matter** Min. 30 %

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

**Energy** 1087 / 260 kJ / kcal

**Carbohydrates** 0,1 g

**Protein** 29 g

**Salt** 1,7 g

**Microbiological analysis**

**Enterobacte-  
riaceae** M=500, m=50, n=5, c=2

**Yeasts, Molds** M=1000, m=500, n=5, c=2  
M=100, m=50, n=5, c=2

**Salmonella** Absent

**Listeria monocy-  
togenes** Absent

**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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