

Product description

Description Tilsiter Cheese

Allowed defects Surface can have perforated mold imprint. Eyeholes can also be pressed together.

Colour Light yellow to yellow color, uniform in the entire cheese.

Taste and smell Expressed cheese taste, without off-flavors. Inherent to cheese, slightly acidic smell.

Appearance Cheese surface is uniform, dry, and thin.

Physical chemical analysis

Water content ≤44 %

Salt content 1,2 - 2 %

Fat in dry matter 45 ± 2 %

Nutritional analysis (approximately per 100g)

Energy value 1388 kJ / 334 kcal

Fat in g 25
of which saturates in g 16

Carbohydrate in g <1
of which sugars in g <0,5

Protein in g 27

Salt in g 1,4

Microbiological chemical analysis

Yeast and moulds ≤10 cfu/g

Listeria monocytogenes Absent

Staphylococcus aureus w 1 g <100 cfu/g

Escherichia coli <1000 cfu/g

Other specs

Our certificates

Storage parameters The product should be stored in temperature of +2...+10 °C in unopened packaging until „best before“ date.

Storage time from the manufacturing date Until date marked on packaging.

Packaging Individually in polymeric film, stored in layers on pallets with wooden edges.



Formulated **Magdalena Wietecha**
 mwietecha@foodcom.pl
 +48 512 860 140

Approved by **Mateusz Augustyniak**
 maugustyniak@foodcom.pl
 +48 22 652 36 59