

Product description

Description Elastic texture, firm to cut, soft to elastic with fibrous structure

Taste and smell Mild, slightly sour

Appearance External: closed surface
Inner: whit to light yellow

Color White to yellowish white , uniform

Physical chemical analysis

Water content Max 49 %

Fat content in dry matter Min. 40 %

pH 5,2 - 5,5

Nutritional analysis (approximately per 100g)

Energy 1232 kJ / 296 kcal

Carbohydrates <1,0

Protein 25 g

Salt max 1,5 g

Microbiological analysis

E. coli limit value 10g

Yeasts, Molds limit value 1000 g

Salmonella Absent

Listeria monocytogenes 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

 Izabella Kędzierska
 ikedzierska@foodcom.pl
 +48 22 652 36 59

Approved by

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