

	<b>PRODUCT SPECIFICATIONS SHEET</b>	<b>EPI-22-01 VERSION 5</b>
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## FETA CHEESE, P.D.O

<b>PRODUCT DESCRIPTION:</b>	Original Greek Feta Cheese Produced from Fresh Pasteurised Sheep's and Goat's Milk
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<b>COMPOSITION:</b>	Sheep <b>milk</b> (>70%) and goat <b>milk</b> , salt, microbial rennet, <b>lactic</b> culture
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<b>NUTRITION DECLARATION:</b>	Per 100g		Per Portion (30g)**		% reference intake per portion (30g)*	
Energy	1199	kJ	360	kJ	4	%
	289	kcal	87	kcal	4	%
Fat	24,5	g	7,4	g	11	%
Of which:						
•Saturates	15	g	4,5	g	23	%
Carbohydrate	0,7	g	0,2	g	<1	%
Of which:						
•Sugars	0,7	g	0,2	g	<1	%
Protein	16,5	g	5,0	g	10	%
Salt	2,6	g	0,78	g	13	%
*: % reference intake of an average adult (8400kJ/2000kcal)						
**: 1 portion= 30g						
Moisture: max 56%, Fat in dry matter: min 43%						

<b>MICROBIOLOGICAL CHARACTERISTICS:</b>	<i>Listeria monocytogenes</i> : n=5, c=0 Absence in 25g, <i>Salmonella</i> spp: n=5, c=0 Absence in 25g,(At the market during their shelf life), <i>Staphylococcus aureus</i> (cfu/g): n=5, c=2, m<=1x10 <sup>2</sup> M<=1x10 <sup>3</sup> , <i>Escherichia coli</i> : n=5, c=2, m<=10 <sup>2</sup> , M<=1x10 <sup>3</sup>
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<b>SENSORY CHARACTERISTICS:</b>	Colour: White Texture: Soft, solid, with some mechanical holes Taste-smell: Pleasant, slight acid, salty
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<b>PACKAGING:</b>	Film (Vacuum): 150g, 200g, 2kg
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	Tupper: 300g, 2kg
<b>REMAINING TERM:</b>	Vacuum: 120 days, Tupper: 90 days
<b>STORAGE AND DISTRIBUTION:</b>	+8°C
<b>CONSUMER GROUP:</b>	General population, People from all ages that consider white cheese one of the most important calcium sources
<b>INTENDED USE:</b>	Ready to eat product, also used for salads and sandwiches
<b>RETAIL POINTS:</b>	Super Market Shelves, Delicatessen Stores, Wholesalers
<b>RESIDUES:</b>	Residues of hormones, dioxins, antibiotics, mycotoxins, heavy metals, pesticides in accordance with the proper legislation
<b>TRACEABILITY GMO:</b>	The product corresponds to the Regular (EC) No 1829/2003 and No. 1830/2003 with regard to the labeling, registration and traceability of genetically modified organisms. No particular labeling is required
<b>ALLERGENS:</b>	The product corresponds to the Directive 2003/89/EC and 2006/142/EC concerning the labeling of allergens, as well as Regulation 1169/2011
<b>COUNTRY OF ORIGIN</b>	Greece
<b>PUBLICED BY:</b>	QUALITY ASSURANCE MANAGEMENT
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