



## Product specification

### Organic Barrel Aged Feta P.D.O. cheese

#### Description

Traditional soft white cheese made from pasteurized organic sheep and goat's milk, coagulated by rennet, matured in wooden barrels with brine.

#### Producer

Kourellas S.A.

#### EEC license number

GR 09.86 E.C.

#### Certifications

ISO 22.000:2005, BRC, IFS, P.D.O., GR-BIO-02, Naturland

#### Country of origin

Greece

#### Ingredients

Organic pasteurised sheep and goat's milk, natural sea salt, rennet, lactic acid culture.

#### Organoleptic standards

##### Colour

White

##### Aroma

Rich, distinguished

##### Taste

Slightly acid, tangy, intense, pleasant

##### Texture

Creamy, smooth and firm with small natural holes

##### Intended use

The product is consumed as it is

#### Chemical standards

##### pH

< 4,7

##### Fat

> 18 %

##### Fat in dry matter

> 43%

##### Moisture

< 56 %

##### Salt

2 - 3 %

#### Microbiological standards

##### Coliforms

m=10.000, M=100.000, n=5, c=2

##### E. coli

m=100, M=1.000, n=5, c=2

##### S.Aureus

m=100, M=1.000, n=5, c=2

##### Aflatoxins

Absence

##### Listeria

Absence in 25 g, n=5, c=0

##### Salmonella

Absence in 25 g, n=5, c=0

##### Accredited Laboratory used

In site laboratory, official accredited laboratories



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Nutrition facts	per 100g	per serving (30g)	GDA% per serving
Energy (Kj)	1.210	339	-
Energy (Kcal)	289	81	4
Total Fat (g)	24,5	7	10
Saturated Fat (g)	17	5	25
Total Carbohydrate (g)	0,7	0,2	0,1
Sugars (g)	0,7	0,2	0,2
Protein (g)	16,5	5	10
Salt(g)	2,5	0,7	12

#### Packaging

Metal tins	-
Plastic boxes	350g, 150g
Vacuum packs	150g

#### Storage- Transport – Shelf life

Storage conditions	< 4 °C
Transportation conditions	Refrigerator car's < 4 °C
Shelf life	Max 12 months (depending on the package)

#### General information

##### Contains milk

The product should not be consumed by people allergic or intolerant to lactose, milk and milk products.

Suitable for vegetarians.

This is a non-GMO product, complying with the EU regulations 1881/2006, 396/2005.