



## Product specification

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

<b>Description</b>	Traditional soft white cheese made from pasteurized organic sheep and goat's milk, coagulated by rennet, matured in wooden barrels with brine.
<b>Producer</b>	Kourellas S.A.
<b>EEC license number</b>	GR 09.86 E.C.
<b>Certifications</b>	ISO 22.000:2005, BRC, IFS, P.D.O., GR-BIO-02, Naturland
<b>Country of origin</b>	Greece

### Ingredients

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

### Organoleptic standards

<b>Colour</b>	White
<b>Aroma</b>	Rich, distinguished
<b>Taste</b>	Slightly acid, tangy, intense, pleasant
<b>Texture</b>	Creamy, smooth and firm with small natural holes
<b>Intended use</b>	The product is consumed as it is

### Chemical standards

<b>pH</b>	< 4,7
<b>Fat</b>	> 18 %
<b>Fat in dry matter</b>	> 43%
<b>Moisture</b>	< 56 %
<b>Salt</b>	2 - 3 %

### Microbiological standards

<b>Coliforms</b>	m=10.000, M=100.000, n=5, c=2
<b>E. coli</b>	m=100, M=1.000, n=5, c=2
<b>S.Aureus</b>	m=100, M=1.000, n=5, c=2
<b>Aflatoxins</b>	Absence
<b>Listeria</b>	Absence in 25 g, n=5, c=0
<b>Salmonella</b>	Absence in 25 g, n=5, c=0
<b>Accredited Laboratory used</b>	In site laboratory, official accredited laboratories



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

#### Packaging

<b>Metal tins</b>	-
<b>Plastic boxes</b>	350g, 150g
<b>Vacuum packs</b>	150g

#### Storage- Transport – Shelf life

<b>Storage conditions</b>	< 4 °C
<b>Transportation conditions</b>	Refrigerator car's < 4 °C
<b>Shelf life</b>	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.