



Product specification

Organic Bake & Eat cheese

Description

Composite product with Organic: Feta cheese P.D.O., White cheese, Hard cheese, peppers, sun dried tomato, extra virgin olive oil and oregano.

Producer

Kourellas S.A.

EEC license number

GR 09.86 E.C.

Certifications

ISO 22.000:2005, BRC, IFS, GR-BIO-02, Naturland

Country of origin

Greece

Ingredients

Organic Feta cheese, Organic White cheese, Organic Hard cheese (pasteurized organic sheep, goat and cow milk, natural sea salt, vegetarian rennet, lactic acid culture), organic peppers, organic sun dried tomato, organic extra virgin olive oil and organic oregano.

Organoleptic standards

Colour

Feta, White cheese: white

Hard cheese: yellow

Aroma

Rich

Taste

Mild salty, slightly acid and pleasant Mediterranean taste of cheese, extra virgin olive oil and oregano

Texture

Mixed texture

Intended use

The product is consumed baked

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)	1.106	332	-
Energy (Kcal)	267	80	4
Total Fat (g)	22	6,6	9
Saturated Fat (g)	15	4,5	23
Total Carbohydrate (g)	0,7	0,2	0,1
Sugars (g)	0,7	0,2	0,2
Protein (g)	16,5	5,0	10
Salt(g)	2,5	0,8	13

Packaging

Metal tins	-
Plastic boxes	-
Vacuum packs	Ceramic pot 110g
Flow pack with MAP	Ceramic pot 110g

Storage- Transport – Shelf life

Storage conditions	< 4 °C
Transportation conditions	Refrigerator car's < 4 °C
Shelf life	9 months

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.