



Product specification

Organic Cow White cheese

Description

Traditional soft white cheese made from pasteurized organic cow's milk, coagulated by microbial rennet, matured in brine.

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 pasteurized cow's milk, natural sea salt, vegetarian rennet, lactic acid culture.

Organoleptic standards

Colour

White

Aroma

Rich

Taste

Slightly acid, pleasant

Texture

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

< 58 %

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)	1.054	295	-
Energy (Kcal)	252	70,5	4
Total Fat (g)	21	5,9	8
Saturated Fat (g)	14,6	4,1	20
Total Carbohydrate (g)	0,7	0,2	0,1
Sugars (g)	0,7	0,2	0,2
Protein (g)	15	4,2	8
Salt(g)	2,5	0,7	12

Packaging

Metal tins	15Kg, 14Kg, 12Kg cubes, 12Kg
Plastic boxes	10Kg, 7Kg cubes, 2Kg cubes
Vacuum packs	10Kg, 200g, 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.