

## Technical Specifications for white sheep cheese 100% "METEORA"



### Product Description:

Soft white cheese ripened in saltbrine and produced from pasteurized sheep milk.

**Ingredients:** Pasteurized sheep **milk**, Salt, Cultures and Rennet.

**Additives:** none

### Microbiological:

Coliforms in 30 <sup>0</sup> C:	<100 cfu/g
E. Coli:	<100 cfu/g
Staphylococcus aureus:	<100 cfu/g
Salmonella:	absent in 25 g n=5 c=0
Listeria:	absent in 25 g n=5 c=0

### Chemical/physical:

Antibiotics	absent
pH-value	4,1 - 4,6
Moisture	56% max.
Fat in dry matter	48% min.
Sodium Chloride	2 - 3%
Colour	white

### Nutritional Value per 100 g

Energy.....:	276 Kcal / 1155 Kj
Fat.....:	23 g
thereof saturated fatty acids.	16,1 g
Carbohydrate.....:	0,7 g
thereof sugar.....:	0,7 g
Protein.....:	16,5 g
Salt.....:	2,2 g

**Shelf life:** 6 months from packaging date

**Storage:** (2 - 6)<sup>0</sup>C

**Package:** 15kg, 1kg, 800g, 400g in tin, 400g & 4kg in plastic box, 2kg, 200g, 150g vac

**Allergens:** The product contains **milk** (including lactose)

**GMO:** The product does not contain genetic modified organisms

**Use:** The product is ready for consumption

The product can be consumed by persons of all ages

*We guarantee that the above product complies with the relevant requirements of the Greek and E.U. legislation.*

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY  
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