

<u>DESCRIPTION OF FINISHED PRODUCT:</u>	
FETA CHEESE	
CHARACTERISTICS	SPECIFICATIONS
Fat content in dry matter (minimum)	43%
Maximum moisture	56%
From pasteurized milk with a sheep/goat milk ratio	70min% / 30max%
No artificial colours or flavours	Food Code
Salt	2.9%-3.2%
No processing with preservatives or other additives	Food Code
Free of: Mould, rot, visible changes of colour and shape, abnormal smell and taste, mites, worms, insects and all types of foreign bodies.	Food Code

MICROBIOLOGICAL/CHEMICAL*	LIMITS	RELATED LAWS
E-coli	n=5 c=2 m=100 M=1000	EC 1441/2007
Listeria monocytogenes, Salmonella spp.	Free in 25gr	EC 1441/2007
Staphylococcus aureus	n=5 c=2 m=100 M=1000	EC 1441/2007
Yeasts-Fungi	<10000 cfu/gr	EC 1441/2007
Pesticides	Free	Directive 96/23/EC & 96/22/EC Pr.Decree 259/98
Allergenic substances		Directive 89/2003 Annex IIIa
Dioxines	3pg WHO-PCDD/F- TEQ/gr fat	1881/2006

GENERAL INFO

Packaging	15, 9 & 5 kg containers, 1 kg & 0,4 kg plastic containers filled with natural brine and 1 kg & 0.5 kg & 0.2 kg vacuum
Packaging Material	Tin (food-grade), Regenerated cellulose (food-grade) and plastic containers (food-grade)
Final Packaging	Tin and plastic containers and items packed with heat-shrunk cellulose under vacuum
Method of deliver	Company's transportation means or according to an agreement with the customer (in <5°C refrigeration chambers)
Use	Consumed as is, except for lactose intolerant individuals. Allergenic product
Life	360 days
Instructions on the package	Refrigeration and storage conditions: 2-4°C, net weight, manufacturer's name, approval no., date of production, date of expiry, cheese category, milk type, minimum fat in dry matter, maximum moisture