

Cow Yogurt Strained 2%

CHARACTERISTICS

Fat (min)
Total solids (min)
pH
No artificial flavoring or pigmentation added

It does not contain conservative substances

Compose

SPECIFICATIONS

2 %
21%
4,50-4,65

Code of Foods & Drinks

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Row cow milk, row cream, natural milk protein, live cultures

MICROBIOLOGICAL CHARACTERISTICS

Coliforms (cfu/g)

LEVELS RELATIVE LEGISLATION

≤ 10/gr
EK 1441/2007 and modifications

Yeasts – Moulds (cfu/g)

≤ 50/gr
EK 1441/2007 and modifications

Listeria monocytogenes, salmonella spp

Absence /25gr
EK 1441/2007 and modifications

CHEMICAL CHARACTERISTICS

Pesticides

Absence 149/2008

Antibiotics

Absence 2377/1990 and modifications
68/2007

Allergenic

Dioxins

3 pg
WHO- regulation
PCDD/F- 466/2001 and
TEQ/gr modifications
fat

PACKAGING

200gr, 1kg, 5kg, 10kg

MATERIALS OF PACKING

- (PP), suitable for foods according to Article 26 Chapter of II Code of Foods
- Aluminium with alloy of what contains at least 99% aluminium, ≥0.05% Mn, max 0.1% Zn, 0.05-2% Cu, max 0,05% remaining elements, according to Model [ELOT] 601/602

DELIVERY

Refrigerator truck (<5oC)

SHELF LIFE

40 days from the product date

USE

It is consumed as such apart from those that present problem in the metabolism of lactose. Product allergenic.

DIRECTIVES IN THE PACKING

Storage: 2-4 oC, net weight, name of constructor, no of approval, expire date, lot number, compose