CHARACTERISTICS

Fat (min)

Total solids (min)

рН

No artificial flavoring or pigmentation added

It does not contain conservative substances

Compose

**SPECIFICATIONS** 

10%

.....

21%

4,50-4,65

Code of Foods & Drinks

Code of Foods & Drinks

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

MICROBIOLOGICAL CHARACTERISTICS

Coliforms (cfu/g)

Yeasts – Moulds (cfu/g)

Listeria monocytogenes, salmonella spp

LIMITS RELATIVE LEGISLATION

EK 1441/2007

and modification

modifications EK 1441/2007

≤ 50/gr and

≤ 10/gr

/25gr

modifications

Absence EK 1441/2007

and

modifications

**CHEMICAL CHARACTERISTICS** 

Pesticides

Antibiotics

Allergenic

Dioxins

Absence 149/2008

Absence 2377/1990and modifications

68/2007

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