

QUALITY MANUAL 3.4.2

Product Specification Greek Feta Cheese - Off-cuts

Issue Date 21/05/2021	Reference No. QM-3.4.2 CHEESE-FETA-OC-GR
Revision No. 001	Issuer AJS
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Greek Feta Cheese - Off-cuts Specification

Description	White cheese (there is no brine), Protected Designation of Origin (P.D.O.) in trimmings, Sheep and goat milk, Salt, Rennet, Culture
Appearance	White cheese made from sheep's milk or from a mixture of sheep and goat's milk, small or no holes, a compact touch, few cuts, and no skin. It will be random shapes arising from slicing activities.
Taste	It will be salty and tangy, intense flavour typical of goat's cheese.

Chemical & Physical	Typical	Range
Antibiotics	In line with EU legislation Re.37/2010 not detected	
Moisture %	56%	54-56%
Fat % in dry matter	43%	
Salt %	2.3%	2.2-2.6%
pH	4.4	4.35-4.5

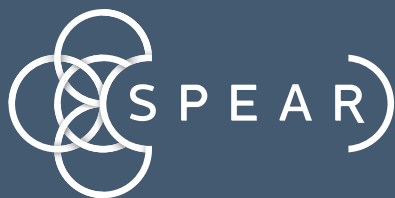
Microbiology	Typical	Maximum
Enterobacteriaceae	<10 cfu/g	100 cfu/g
Coagulase +ve S. Aureus	<20 cfu/g	100 cfu/g
E. Coli	<10 cfu/g	10 cfu/g
Listeria Monocytogenes	Absent /25g	Absent /25g
Salmonella	Absent /25g	Absent /25g
Coliforms	<100 cfu/g	1000 cfu/g

Nutritional Information g/100g	g/100g unless stated
Energy KJ	1155
Energy Kcal	276
Protein	16.5
Carbohydrate	0.7
of which sugars	0.7
Fat	23g
of which saturates	17g
Fibre	0
Salt	2.3g

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Allergen		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

Format and storage conditions

Unit Format

Random shapes and weights arising from the slicing process - vacuum wrapped and boxed

Case & Pallet Format

Tape sealed cardboard carton - Net Weight in plastic vacuum food grade bags ~8 kg

35 cases / pallet - Approximate net weight / pallet 550kgs

Shelf-life

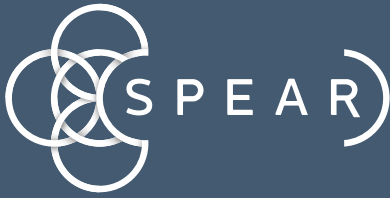
Storage: <4°C

12 months from first sealed packing date

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History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	21/05/2021	First Issue

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