



Technical specifications

FETA DOP diced IQF frozen

Item code : 331999



PRODUCT

Process :

Feta diced (DOP coming from Greece)

IQF frozen

Ingredients :

100 % Feta (Pasteurized fresh sheep, and goat milk, salt, CaCl₂, rennet, lactic ferments)

Packing:

Thermosealed bag : 1kg

Carton: 1kg x 5

Palletization: 72 cartons i.e 360kg, euro pallet

Custom Nomenclature: 04069032

Shelflife: 12 months

Uses: Ready meals, pizzas,
Stir-fried dishes, salads

FOOD SAFETY

Microbiology:

E.coli	<100/g
Salmonella	Absence / 25 g
Staphylococcus Aureus	<100/g
Listeria monocytogenes	Absence / 25g

Guarantees:

No GMO declaration according to CE 1829/2003, and 1830/2003.

This product does not contain any soya, or soya extracts.

This product does not contain any ionised ingredients.

Rennet, and lactic ferments coming from animals free from BSE.

Contaminant contents are in accordance with the present law in force.

Traceability: Up and down from raw material and from final product - Batch number is printed on bag label, on pallet label, delivery bill, and invoice.

Sampling:

One sample of each batch is kept until end of shelf life.

Metal detector:

Iron:3mm, non iron: 3.5mm,
and stainless steel: 4mm

QUALITY DATA

Origin of the cheese: Greece

Valia EEC No: F 56 185 04

Organoleptic characteristics:

White color

Typical taste of traditional Feta cheese

Nutritional facts	Per 100g	
	Target	Tolerance
Energy	1093 kJ / 266 kcal	
Fat	22,0g	+/- 2,0
Saturated	13,7g	+/- 1,0
Carbohydrates	0,7g	+/- 0,5
Sugar	0,7g	+/- 0,2
Fiber	0,0g	
Proteins	16,5g	+/- 1,5
Salt	3,0g	+/- 0,5
Dry matter	min. 44%	
Fat on dry	48,5%	
pH :	4,00	+/- 0,2
Aw	0,97	+/- 0,005

Granulometry:

Broken particles <5mm: 10%

Tolerance: +/- 2%

*Solutions intelligentes
pour vos préparations culinaires*

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