

PRODUCT SUMMARY

© EREĞLİ AGROSAN

SENSORY ANALYSIS

TASTE

Typical cheese flavor

ODOR

Typical cheese odor

APPEARANCE

Typical crispy

COLOR

Typical cheese color

Dehydrated ball cheese produced by licensed REV® dehydration technology.

Produced from fresh ball cheese.

This product complies with Turkish Food Codex.

Produced in our plant which has **BRC, ISO 22000, ISO 9001, HaLAL, KOSHER** certifications.

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS

%100 Ball Cheese

MOISTURE (%)

≤ 5

WATER ACTIVITY

≤ 0,5

FOREIGN MATERIAL

NONE

LENGTH

15 - 20 mm

PIECES PER (kg)

900-1200 pieces (depending on variety)

METAL DEDECTOR LIMITS

1,5 mm Fe
2 mm non Fe
2,5 mm SS } Not contain more than

PACKAGING AND STORAGE

Shelf Life

24 months when protected from moisture and excessive heat.

Storage Conditions

Recommended to store in a cool, dry atmosphere.

Packaging

Enclosed in a 6 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product Name
- Ingredients
- Date Of Production, Best Before Date
- Storage Conditionsı
- Batch Number
- Net Weight
- Producer Name and address

MICROBIOLOGICAL SPECIFICATIONS

STAPHYLOCOCCAL ENTEROTOXINS

≤ absent/25g

E.COLI

≤ 10 (EN/ISO 16649-1 and 2)

LISTERIA MONOCYTOGENES

≤ absent/25g (ISO 11290-1)

HEAD QUARTER

Esentepe Mah. Gazeteciler Sitesi
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FACTORY

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