

## DEHYDRATED GRATED CHEESE

### Chemical characteristics

<b>Fat in dry matter</b>	<b>min. 30%</b>
<b>Dry matter</b>	<b>85/95%</b>
<b>Total fat</b>	<b>40,0</b>
<b>Max water in sub. not fat</b>	<b>15% max</b>

### Microbiological characteristics

<b>Total coliforms</b>	<b>(ufc/g)</b>	<b>&lt; 5</b>
<b>Total enterobacterium</b>	<b>(ufc/g)</b>	<b>7.000</b>
<b>Staphylococcus aureus</b>	<b>(ufc/g)</b>	<b>&lt; 50</b>
<b>Salmonella spp.</b>	<b>(in 25 g)</b>	<b>absent in 25 g</b>
<b>Listeria monocytogenes</b>	<b>(in 25 g)</b>	<b>absent in 25 g</b>
<b>Fecal streptococcus</b>	<b>(ufc/g)</b>	<b>&lt; 10</b>
<b>Clostridium perfringens</b>	<b>(ufc/g)</b>	<b>&lt; 10</b>
<b>Anaerobi spores (butirric clostrides)</b>	<b>(ufc/g)</b>	<b>920</b>
<b>Citric acid</b>	<b>(mg/kg)</b>	<b>88</b>

<b>Ingredients and preservatives</b>	<b>Milk</b>	<b>99,982%</b>
	<b>Rennet</b>	<b>0,004%</b>
	<b>Salt</b>	<b>0,012%</b>
	<b>Preservative E 1105</b>	<b>0,002%</b>

<b>Shelf-life</b>	<b>90 days</b>
<b>Storage</b>	<b>In cool room</b>
<b>Transportation</b>	<b>+3/+5°C controlled temperature</b>
<b>Ean code</b>	<b>8003590000049</b>
<b>Pieces per carton</b>	<b>15 sacs x 1000 g</b>
<b>pallets</b>	<b>Europallets 80 x 120 cm</b>
<b>sizes</b>	<b>8 cartons per layer (max 5 layers)</b>