



TECHNICAL SPECIFICATION

Grill cheese

PRODUCT Description: Cheese produced from blend of cow's, sheep's and goat's **milk** (Pasteurized sheep and goat **milk** max 5%).

TYPE: Cheese for grilling

INGREDIENTS: blend of cow, sheep and goat **milk**, salt, mint, microbial Rennet,

Additives: none

CHEMICAL CHARACTERISTICS

MOISTURE $\leq 46\%$

FAT IN DRY MATTER $\geq 43\%$

SALT $\leq 3\%$

MICROBIOLOGICAL CHARACTERISTICS

Listeria monocytogenes absent in 25gr

Salmonella absent in 25gr

E.coli n=5 c=2 m=100 cfu/gr M=1000 cfu/gr

S. aureus n=5 c=2 m=10 cfu/gr M=100 cfu/gr

According to the legislation applied in the European Union (1441/2007)

ORGANOLEPTIC CHARACTERISTICS

COLOR: White, white to yellowish

TASTE: rich milky flavor when cooked, salty

CONSISTENCY: firm, sliceable

INSTRUCTION FOR THE USE OF THE PRODUCT

How to store: The product is preserved in the refrigerator at 2°C - 6°C. Once opened consume within 3 days.

How to cook:

Grill - Remove all packaging. Cut into slices and place product on a preheated high grill for 3-5 min, turning occasionally.

Barbeque - Remove all packaging. Cut into slices and place product on a preheated barbeque for 2-3 min, turning occasionally.

Shallow fry- Remove all packaging. Cut into slices and fry in minimum oil for 2-3 min, turning occasionally.

PACKING	BEST BEFORE
Vaccum 200gr	12 Months from production date
Vaccum 1 Kg	12 Months from production date

TEMPERATURE OF TRANSPORTATION AND STORAGE

Transportation: +2 - +6°C

Storage: +2 - +6°C

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ΔΙΑΤΡΟΦΙΚΗ ΔΗΛΩΣΗ/Nutritional declaration

Θρεπτικές ουσίες/ Typical values	/100g
Ενέργεια/ Energy	1442 k J/ 348 kcal
Συνολικά Λιπαρά Total/ Fat	28.9 g
Κορεσμένα / Saturates	19.2 g
Υδατάνθρακες / Carbohydrate	0.2 g
Σάκχαρα / Sugars	0.2 g
Πρωτεΐνη /Protein	21.7 g
Αλάτι /Salt	2.80 g

Θρεπτικές ουσίες/ Typical values	Προσλαμβανόμενη ποσότητα αναφοράς/Reference intake
Ενέργεια /Energy	8400 k J/ 2000 kcal
Συνολικά Λιπαρά/ Total Fat	70 g
Κορεσμένα/Saturates	20 g
Υδατάνθρακες/ Carbohydrate	260 g
Σάκχαρα /Sugars	90 g
Πρωτεΐνη /Protein	50 g
Αλάτι/Salt	6 g

ALLERGENS		
Allergen	Within product (yes/no)	Used on processing site (yes/no)
Celery	NO	NO
Egg	NO	NO
Fish	NO	NO
Milk (Lactose of fresh milk)	YES	YES
Gluten	NO	NO
Molluscs	NO	NO
Mustard	NO	NO
Nuts	NO	NO
Peanuts	NO	NO
Sesame Seed	NO	NO



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Shellfish	NO	NO
Soya	NO	NO
Sulphite<10ppm	NO	NO
Lupin	NO	NO

The product is free from allergens except of all milk ingredients.

GMO

The product is manufactured in accordance with european food law. It is Produced without application of any genetic modified organisms. This product requires no GMO labeling according Directive EC 1829/2003 and EC 1830/2003.

Grill cheese is made in Dairy Filotas Belas & Son S.A at 12km Alexandreias – Katerinis M. Gefira Pierias

The company Filotas Belas & Son S.A is accredited with the certification of ISO 9001:2008 and ISO 22000:2005, OHAS EL0T 1801:2008, , BRC Global Standard for Food Safety Issue 7, and IFS International Food Standard Issue 6 and operates a Hazard Analyses Critical Control Point System (HACCP).

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