



GUSTO DAIRY S.A.  
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### TECHNICAL PRODUCT SPECIFICATIONS

## FETA CHEESE P.D.O.

**Category:** White cheese

**Description:** White cheese in brine, Protected Designation of Origin (P.D.O.)

**Ingredients:** Sheep and goat milk, Salt, Rennet, Culture

#### Physicochemical characteristics:

Energy	1067 240	Kj/100g Kcal/100g
Fat	Min 19	g/100g
Saturated fat	12	g/100g
Carbonhydrates	0,1	g/100g
Sugars	0	g/100g
Proteins	16,5	g/100g
Salt	3,8	g / 100g
Moisture	Max 56%	
Fat in Dry Matter	Min 43%	

#### Microbiological parameters:

Listeria Monocytogenes:	Absence in 25g
Salmonella Spp:	Absence in 25g
Staphylococcus aureus (cfu/g):	n=5, c=2, m $\leq$ 1x10, M $\leq$ 1x10 <sup>2</sup>
Coliforms (cfu/g):	n=5, c=2, m $\leq$ 1x100, M $\leq$ 1x10 <sup>3</sup>
Echerichia Coli (cfu/g):	n=5, c=2, m $\leq$ 1x100, M $\leq$ 1x10 <sup>3</sup>

#### Organoleptic characteristics:

Color	White
Consistency- Structure	Soft
Taste	Salty and tangy

**Packages:** Tin 16kg, Plastic container 4kg, Plastic container 800g, Plastic container 400g, Vacuum 200g

**Shelf life:** 18 months, 200g: 12 months

**Storage and distribution conditions:** 2<sup>o</sup> – 4<sup>o</sup> C

**Usage:** As an ingredient in recipes, for salad preparation, filling in pies.



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### **Allergens:**

*Based on ingredients used in production process which are declared in the list of ingredients according to the relevant legal requirements of the EU and Greece*

<b>YES</b>	<b>NO</b>	
	<b>X</b>	<b>Cereals containing gluten and products made out of them</b>
	<b>X</b>	<b>Crustaceans and products made out of them</b>
	<b>X</b>	<b>Eggs and products made out of them</b>
	<b>X</b>	<b>Fish and products made out of it</b>
	<b>X</b>	<b>Peans and products made out of them</b>
	<b>X</b>	<b>Soybeans and products made out of them</b>
<b>X</b>		<b>Milk and products made out of them including lactose</b>
	<b>X</b>	<b>Nuts and products made out of them</b>
	<b>X</b>	<b>Celery and products made out of them</b>
	<b>X</b>	<b>Mustard and products made out of them</b>
	<b>X</b>	<b>Sesame seeds and products made out of them</b>
	<b>X</b>	<b>Sulfur dioxide and sulphites (E220-E227)</b>
	<b>X</b>	<b>Lupin and products made out of it</b>
	<b>X</b>	<b>Molluscs and products made out of them</b>

**Batch Coding:** According to the production date.

### **Hygiene / HACCP**

The production of the product conforms to the relevant legal hygiene requirements of Greece and the EU. An HACCP system is installed for industrial scale.

### **Packaging**

The used packaging materials conform to the relevant legal requirements of Greece and the EU for food-contact materials. Declarations of compliance of the packaging manufacturers are available.

### **Certification**

EN ISO 22000:2005