

Product description**Physical chemical analysis**

Description Cheese analogue product is prepared from pasteurized skim milk with the addition of vegetable fat (palm oil) and obtained as a result of enzymatic coagulation of milk protein and the curd suitable treatment.

Water content 46 %

Taste and smell Sour, milks, light taste of vegetable fat.

Fat content 24 %

Appearance Curd is pumped to special forming columns, where mass is molded in blocks.

pH 5.0 - 5.5

Color Cream to light yellow.

Protein content 23 g

Nutritional analysis (approximately per 100g)**Microbiological analysis**

Energy 1310 kJ/ 315 kcal

Enterobacteriaceae Absent

Carbohydrates 1,8 g

Coliform bacteria m=100 cfu/g, M=1000 cfu/g,

Protein 23 g

Salmonella Absent

Salt 2,0 g

Listeria monocytogenes m=100 cfu/g, M=1000 cfu/g,

Others specs**Our certificates**

Allergens Milk and products thereof (including lactose)

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage of 1 °C to 5 °C



Formulated

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