

	<b>SPECIFICATION</b> <b>Mme Loïk Goat cheese</b>	Update : 24/04/18
--	---	-------------------

### DESCRIPTION

Product concentrated by ultrafiltration process after the lactic fermentation of pasteurised skimmed milk and cream. The lactic flora is destroyed by a thermisation before packing. This cheese is characterised by an addition of goat cheese, and goat cheese aroma.

### INGREDIENTS

Ingredients: **cheese** made from cow's **milk**, goat **cheese** (3%), natural flavouring (**milk**), salt. Dairy ingredients from pasteurized milk. May contain nuts and fish.

### PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Spécifications	Tolerances
Fat / dry matter	≥ 65 %	
Dry matter	35 %	35 % ± 2
Salt	1,4 %	1,4 % ± 0,2
pH	4,7	4,7 ± 0,3

### MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specifications	Tolerances
Total count	≤ 1 000 / g	≤ 5 000 / g
Coliform 30°C	< 10 / g	10 / g
Yeast and moulds	≤ 10 / g	≤ 100 / g
Staphylococcus coagulase +	< 10 / g	10 / g
Salmonella	Absence / 25 g	-
Listeria monocytogenes	Absence / 25 g	-

### NUTRITIONAL VALUES

Characteristics	Specifications for 100g
Energy	1041 kJ / 252 kcal
Fat	24 g
Of which Saturates	17 g
Carbohydrate	3 g
Of which Sugars	3 g
Protein	6 g
Salt	1,4 g

### GENERAL INFORMATIONS

Storage temperatures: +2°C to +6°C

Production site: Laiterie Nouvelle de l'Arguenon (LNA) - Zone artisanale 22 130 CREHEN - FRANCE

Health mark: FR 22.049.001 CE