

	SPECIFICATION Soft cheese Garlic and herbs	Update : 13/11/17
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DESCRIPTION

Product concentrated by ultrafiltration process after the lactic fermentation of skimmed milk and pasteurised cream. The lactic flora is destroyed by a thermisation before packing.

This cheese is characterised by an addition of salt and a mix of garlic and herbs.

Storage temperature: +2°C to +6°C

INGREDIENTS

Cheese (skimmed **milk**, **cream**, **dairy proteins**, **lactic** starters), salt, garlic and herbs (1%), pepper. Dairy ingredients from pasteurised milk. May contain nuts.

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specification	Tolerance
Fat / dry matter	≥ 60 %	
Dry matter	31 %	31% ± 2 %
pH	4,7	4,7 ± 0,3
Sel	1,2 %	1,2 % ± 0,2

MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specification	Tolerance
Total count	≤ 1 000 cfu / g	≤ 5 000 cfu / g
Yeast and moulds	< 10 cfu / g	≤ 100 cfu / g
Total Coliforms	< 10 cfu / g	10 cfu / g
Staphylococcus coagulase +	< 10 cfu / g	10 cfu / g
Salmonella	Absence cfu / 25 g	-
Listeria monocytogenes	Absence cfu / 25 g	-

NUTRITIONAL VALUES

Characteristics	Specifications for 100 g
Energy	913 kJ // 221 kcal
Fat	21 g
Of which saturates	15.4 g
Carbohydrate	2.5 g
Of which sugars	2.5 g
Protein	5.5 g
Salt	1.2 g