



## PRODUCT SUMMARY

© EREĞLİ AGROSAN

## SENSORY ANALYSIS

### TASTE

Typical cheese flavor

### ODOR

Typical cheese odor

### APPEARANCE

Typical crispy

### COLOR

Typical light brown color

Dehydrated ball cheese produced by licensed REV® dehydration technology.

Produced from ball cheese.

This product complies with Turkish Food Codex.

Produced in our plant which has **BRC, ISO 22000, ISO 9001, HaLAL, KOSHER** certifications.

## PHYSICAL & CHEMICAL SPECIFICATIONS

### INGREDIENTS

100 % Ball Cheese

### MOISTURE (%)

≤ 5

### WATER ACTIVITY

≤ 0,5

### FOREIGN MATERIAL

NONE

### LENGTH

15 - 20 mm

### PIECES PER (kg)

900-1200 pieces (depending on variety)

### METAL DEDECTOR LIMITS

1,5 mm Fe  
2 mm non Fe  
2,5 mm SS } Not contain more than

## PACKAGING AND STORAGE

### Shelf Life

24 months when protected from moisture and excessive heat.

### Storage Conditions

Recommended to store in a cool, dry atmosphere.

### Packaging

Enclosed in a 6 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

## LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product Name
- Ingredients
- Date Of Production, Best Before Date
- Storage Conditionsı
- Batch Number
- Net Weight
- Producer Name and address

## MICROBIOLOGICAL SPECIFICATIONS

STAPHYLOCOCCAL ENTEROTOXINS	≤ absent/25g
E.COLI	≤ 10 (EN/ISO 16649-1 and 2)
LISTERIA MONOCYTOGENES	≤ absent/25g (ISO 11290-1)

### HEAD QUARTER

Esentepe Mah. Gazeteciler Sitesi  
Sağlam Fikir Sk. Kelebek Çıkması No: 3/3A  
34200, Şişli - İstanbul, Türkiye  
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### FACTORY

Öğretmenler Mah.  
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