



## PRODUCT SUMMARY

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## SENSORY ANALYSIS

### TASTE

Ripe and fresh typical cheese flavor

### ODOR

Ripe and fresh typical cheese odor

### APPEARANCE

Typical crispy and rigid

### COLOR

Typical yellowish color

Dehydrated cheese stick produced by licensed REV® dehydration technology.

Produced from stick cheese.

This product complies with Turkish Food Codex.

## PHYSICAL & CHEMICAL SPECIFICATIONS

### INGREDIENTS

100 % Stick Cheese

### MOISTURE (%)

≤ 5

### WATER ACTIVITY

≤ 0,5

### FOREIGN MATERIAL

NONE

### LENGTH

30 - 40 mm

### PIECES PER (kg)

600-700 pieces

## PACKAGING AND STORAGE

### Shelf Life

24 months when protected from moisture and excessive heat.

### Storage Conditions

Recommended to store in a cool, dry atmosphere less than 25°C and 65% RH.

### Packaging

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

## MICROBIOLOGICAL SPECIFICATIONS

**COAGULASE POSITIVE STAPHYLOCOCCUS** ≤ 100 cfu/g (ISO 6888-1)

**SALMONELLA** ≤ absent/25g (EN/ISO 6579)

**LISTERIA MONOCYTOGENES** ≤ absent/25g (ISO 11290-1)

## 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

### HEAD QUARTER

Esentepe Mah. Gazeteciler Sitesi  
Sağlam Fikir Sk. Kelebek Çıkması No: 3/3A  
34200, Şişli - İstanbul, Türkiye  
T. +90 212 212 3103

### FACTORY

Öğretmenler Mah.  
Sait Polat Bulvarı 51A - Z10  
33400, Tarsus - Mersin, Türkiye  
T. +90 324 613 2793 - 94

