



PRODUCT SUMMARY

© EREĞLİ AGROSAN

SENSORY ANALYSIS

TASTE

Grilled kashar cheese flavor

ODOR

Typical kashar cheese odor

APPEARANCE

Typical crispy and rigid

COLOR

Typical yellowish to brownish color

Dehydrated cheese produced by licensed REV® dehydration technology.

Produced from kashar cheese.

This product complies with Turkish Food Codex.

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS

100 % Kashar Cheese

MOISTURE (%)

≤ 5

WATER ACTIVITY

≤ 0,5

FOREIGN MATERIAL

NONE

LENGTH

10 - 20 mm

PIECES PER (kg)

1400 - 1500 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.

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

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

SALMONELLA ≤ absent/25g (EN/ISO 6579)

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
T. +90 212 212 3103

FACTORY

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

