



TRÜK cheese

Codes:

Internal code: 16TRUK
 EAN code: 2410729
 ITF 14: 98020616000145
 Customs code: 04069099

Type:

Soft cheese made with cow's, sheep's and goat's milk.

Shape:

Circular structure with a diameter of 12 cm. Height 3 cm.
 Weight 250 g.

Rind:

Soft, white and moldy.

Curd:

White, soft and creamy. Taste is sweet but intense.

Aging:

Short.

Use:

Refined table cheese

Ingredients:

Pasteurized cow's milk (85,25%), goat's milk (5,5%), sheep's milk (5%), milk cream, salt, rennet, lactic ferments.

Wrapping:

Transparent film, labelled on one side.

Shelf life:

15 days

Units:

Carton box containing n°6 pieces.
 The packaging weight is app. Kg 1,7.
 Box size cm: 37x24x9h.

Palletting:

Pallet level – 9 boxes.
 Pallet – 45 boxes.

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at 4° C.
 Keep away from dairy products or seasoned products with no edible rind.

Microbiological parameters		Metod
Salmonella spp	Absent in 25g (c=0)	CCFRA met 3.2.1:2007
E. Coli	100 ufc/g-1000 ufc/g (c=2)	UNI EN ISO 16649-2:2010
Listeria Monocytogenes	Absent in 25g (c=0)	UNI EN ISO 11290-1:2005
Staphylococcus Aureus	10 ufc/g-100 ufc/g (c=2)	NF V 08-057-1:2004
Chemical parameters average in 100g		
Fat on dry matter/Fat	>48%	
Humidity	47% ± 2%	
Dry matter	53% ± 2%	
pH	5,16	
aW	0,972	
Nutritional facts per 100g		
Energy (kj/kcal)	1.281/305	
Fat (g)	25	
-Saturated fat(g)	18,3	
Carbohydrates (g)	1,3	
-Sugar (g)	0	
Sodium (g)	0,40	
Salt (g)	0,98	
Allergens		
Milk and milk-based products (included lactose)		