

Product name: Cheese "CAPRETTA"

Production area: Sardinia

Ingredients: goat's milk, rennet, salt, natural ferments

Salting: in brine

Aging: 20/30 days.

Marking: Shape: cylindrical, striped.

Dimensions: 18x 10 cm approximately

Weight: 1,8 – 2,0 Kg approximately

Rind: dark brown to light yellow, shriped

Color and texture: white, soft.

Flavor: pleasant, aromatic.

Storage temperature: 4 to 8 °C

Intended use: wholesale/ national transport market

Destination: national

Destination use: direct consumption to a wide band of consumers (children, adults, elderly). By these groups are excluded subjects with specific allergies, for wich the product is not recommended to use.

Formality of use: to be consumed as it is/ or how ingredients for food companies

Storage life: 12 months

AVERAGE CHEMICAL CHARACTERISTICS		NUTRITION FACTS	
Humidity:	41,0 %	Calories (Kcal)	375 In 100g of product
Fat:	31,0 %	Energy (KJ)	1570 In 100g of product
Dry matter:	59,0 %	Total Fat:	31,5 %
Fat on dry matter:	52,0 %	Saturated fatty acids:	19,0 %
Salt (coma NaCl):	2,0 %	Carbohydrates:	0,3 %
Lactose:	0,4 %	Sugars:	0,1 %
		Protein:	22,6 %
		Salt:	2,0 %

ALLERGENS (DIRECTIVE 2003/89/CE)	
Milk	

MICROBIOLOGICAL CHARACTERISTICS	
Pathogens Germs content	
Type of germs:	Values
Listeria monocytogenes	Absence in 25 g n=5 c=0
Salmonella ssp	Absence in 25 g n=5 c=0
Hygienic Deficiency Germs content	
Type of germs:	Values (UFC/g)
Stafilococcus aureus	m*=100 M*=1000 n=5 c=2
Escherichia coli	m*=100 M*=1000 n=5 c=2

n= number of sampling units that constitute the sample c = number of sample units for which it is permissible

The result is unacceptable, if one or more of the values obtained are higher than M or more of c/n are between m and M.

Features extracted from Regulation (EC) no. 2073/2005 of the Committee of November 15, 2005 on "microbiological criteria for foodstuffs."