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Product

Article no. 2606 Product name / GRECO Greek Feta		_ Barcode piece	5202258026060	
Trade description	1 kg	Barcode carton	5202258126067	
Cheese group	Feta	Country of origin	Greece	
5 1		Absolute fat	min. 21 %	
Total shelf life (from date of packaging)	180 days	Guaranteed shelf life on delivery	min. 60 days	
Logistical data				
Kind of packaging	film / carton	_ net weight (piece)	1000 g	
pieces per carton	6	gross weight (piece)	1006 g	
cartons per pallet	100	gross weight carton	6221 g	
cartons per layer	10	layers per pallet	10	
dimensions carton (mm)	L <u>345</u> W <u>235</u> H <u>120</u>	_ dimensions piece (mm)	L <u>140</u> W <u>140</u> H <u>90</u>	
Tare weight carton		185 g		
Total height of pallet (incl. wood)		_1345 mm		
gross weight pallet (incl.	wood)	_647.100 g		
transport and storing cor	nditions (temperature)	max. +8°C		

Organoleptic characteristics

Colour	white
Texture	compact
Smell	aromatic, fresh
Taste	creamy, slightly salty

Information regarding packaging declaration

Kind of milk	Cow	Goat	\boxtimes	Sheep	\boxtimes	Others:	
Treatment of milk	pasteurised	\boxtimes	raw	,		thermised	
Kind of rennet	animal		mic	robial	\boxtimes	vegetable	





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Product related substances / Allergens / Intolerances

List of ingredients following the QUID regulations for food labelling (quantities in descending order)	percentage	Country of origin		
Pasteurised sheep's milk	min. 70	Greece		
Pasteurised goat's milk	max. 30	Greece		
Salt	2 - 4	Greece		
Rennet (microbial)	0,1	Denmark		
Ferment lactic	0,01	Denmark		
Calcium Chloride	0,001	Denmark		

Additives (if so, please specify)	E-number	Name of the additive
Colouring agents		
Preservatives		
Emulsifiers		
Thickening agents		
Miscellaneous		

Genetically Modified Organisms (GMO)	yes	no
Product contains GMO		\boxtimes
Product is derived from GMO		\boxtimes
Are there any enzymes, carriers, manufacturing aids used in the production process which derive from GMO?		\boxtimes
Is there a labelling requirement?		\boxtimes
If yes, please specify the gene technological procedur	e and used GMO:	
Product is GMO-free	\boxtimes	



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	rgens er commission regulation (EU) 1169/2011, Annex II)	yes	no	Ingredient / Comment
1	Gluten containing cereals		\boxtimes	
2	Crustaceans and products thereof		\square	
3	Eggs and products thereof		\boxtimes	
4	Fish and products thereof		\boxtimes	
5	Peanuts and products thereof		\square	
6	Soybeans and products thereof		\boxtimes	
7	Milk and dairy products	\square		milk and milk product incl. lactose
8	Nuts and dried fruit		\boxtimes	
9	Celery and products thereof		\boxtimes	
10	Mustard and products thereof		\boxtimes	
11	Sesame seeds and products thereof		\boxtimes	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/litre expressed as SO2		\boxtimes	
13	Lupin and products thereof		\boxtimes	
14	Molluscs and products thereof		\boxtimes	

Other allergenic or harmful ingredients		no	Ingredient / Comment
Fructose		\square	
"gluten-free" (max. 20 mg gluten/kg)	\boxtimes		
lactose free (< 0,1 g lactose / 100 g/ml)		\boxtimes	

Nutrition facts	per 100 g	per serving (g)	RI* (%)
Energy (kJ/kcal)	1129 kJ / 270 kcal		
Fat (g)	22,5		
-of which saturated fatty acids (g)	13,0		
-of which mono-unsaturated fatty acids (g)			
-of which poly-unsaturated fatty acids (g)			
Carbohydrate (g)	0,4		
- of which sugar	0,4		
Proteins (g)	16,4		
Salt (g)	3,0		

*Reference intake of an average adult (8400 kJ / 2000 kcal)



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Testing methods and frequency (Chemical, microbial and other product related parameters)

Parameter	Internal testing / frequency	External testing / frequency	Binding and indicative limit values
Escherichia coli	each lot		< 100 cfu / g
Total coliforms	each lot		< 10.000 cfu /g
Staphylococcus aureus	each lot		< 100 cfu / g
Listeria monocytogenes		twice a year	n.n. /25 g
Salmonella		twice a year	n.n. /25 g
Moulds	each lot		< 1.000 cfu /g

Chemical / Physical characteristics	Minimum	Maximum	Unit	Test method
pH	4,3	4,6		
Water content by weight in the non-fatty matter %		73		
dry matter %	44			
Water content %		56		

Certification and accreditation

Manufacturer	SHM Hellas - Pilion S.A., Volos, Greece							
Identification mark manufacturer	GR 35.1026 EC							
HACCP-system existent	yes	\boxtimes			no			
Accreditation	ISO 22000	\boxtimes	ISO 14001		BRC	\square	IFS	\boxtimes

Suitable diet forms

vegetarian	\boxtimes	vegan 🗌	Kosher	Halal	\boxtimes	others:

Miscellaneous

protected designation of origin (P	DO)					
We confirm that this product complies with the EU-regulations. For the correctness of the information:						
Altenstadt / 25/01/2019	P. Lach					
Place / Date	Signature / Stamp					