

Product

Article no.	2606	Barcode piece	5202258026060
Product name / Trade description	GRECO Greek Feta 1 kg	Barcode carton	5202258126067
Cheese group	Feta	Country of origin	Greece
Fat in dry matter	min. 48 %	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 345 W 235 H 120	dimensions piece (mm)	L 140 W 140 H 90
Tare weight carton			185 g
Total height of pallet (incl. wood)			1345 mm
gross weight pallet (incl. wood)			647.100 g
transport and storing conditions (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 <input checked="" type="checkbox"/>	Sheep <input checked="" type="checkbox"/>	Others:
Treatment of milk	pasteurised <input checked="" type="checkbox"/>	raw <input type="checkbox"/>	thermised <input type="checkbox"/>	
Kind of rennet	animal <input type="checkbox"/>	microbial <input checked="" type="checkbox"/>	vegetable <input type="checkbox"/>	

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

Other allergenic or harmful ingredients	yes	no	Ingredient / Comment
Fructose	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
„gluten-free“ (max. 20 mg gluten/kg)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
lactose free (< 0,1 g lactose / 100 g/ml)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

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)

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 <input checked="" type="checkbox"/>	no <input type="checkbox"/>		
Accreditation	ISO 22000 <input checked="" type="checkbox"/>	ISO 14001 <input type="checkbox"/>	BRC <input checked="" type="checkbox"/>	IFS <input checked="" type="checkbox"/>

Suitable diet forms

vegetarian <input checked="" type="checkbox"/>	vegan <input type="checkbox"/>	Kosher <input type="checkbox"/>	Halal <input checked="" type="checkbox"/>	others:
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Miscellaneous

protected designation of origin (PDO)

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