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Product

Lactalis Code/Art no.	160085 / 2691	Barcode piece	5202258026916
Product name / Trade description	GRECO Greek Feta cubes in brine 1,8 kg	Barcode carton	5202258126913
Cheese group	Feta	Country of origin	Greece
Fat in dry matter	min. 48 %	Absolute fat	min. 21 %
Total shelf life (from date of packaging)	150 days	Guaranteed shelf life on delivery in Italy	130 days

Logistical data



Kind of packaging	<u>plastic bucket, carton</u>	net weight (cheese)	1800 g
			3850 g (incl. brine)
pieces per carton	<u>2</u>	total weight bucket	4200 g (incl. bucket)
Cartons per pallet	<u>35 (= 70 buckets)</u>	gross weight carton	8647 g
Cartons per layer	<u>7</u>	layers per pallet	5
dimensions cheese cubes	<u>approx. 1cm² (1cm x 1cm)</u>	dimensions bucket (mm)	L <u>210</u> B <u>210</u> H <u>170</u>
Tare weight carton	<u>235 g (+ 12g separator sheet)</u>	dimensions carton (mm)	L <u>437</u> B <u>234</u> H <u>177</u>
Total height of pallet (incl. wood)		1035 mm	
gross weight pallet (incl. wood)		327,645 g	
transport and storing conditions (temperature)		max. +8°C	

Organoleptic characteristics

Colour	white rectangular cubes (approx.. 1cm ²)
Texture	compact
Smell	aromatic, fresh
Taste	creamy, slightly salty

Information regarding packaging declaration

Kind of milk	Cow <input type="checkbox"/>	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"/>

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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
salty brine		

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Product is derived from GMO	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Are there any enzymes, carriers, manufacturing aids used in the production process which derive from GMO?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Is there a labelling requirement?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
If yes, please specify the gene technological procedure and used GMO:		
Product is GMO-free	<input checked="" type="checkbox"/>	<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"/>	
little lactose content (< 1g lactose / 100 g/ml)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
strictly little lactose content (< 100 mg lactose / 100 g/ml)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
lactose free (< 10 mg lactose / 100 g/ml)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Nutrition facts	per 100g	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 (g)	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 - Pilon S.A., Volos, Greece			
EU-registration number 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. Any change of the product shall be communicated in writing without our particular request.

For the correctness of the information:

Altenstadt / 02/09/2022

G. Forlidas- Quality Assurance Department

Place / Date

Signature / Stamp