

FETA CHEESE P.D.O. IN CUBES

PRODUCT SPECIFICATIONS

PRODUCT

NAME OF PRODUCT:	FETA CHEESE Protected Designation of Origin (PDO) cut in CUBES app11mm or 15mm
PRODUCER:	KOLIOS SA GREEK DAIRY
EU NUMBER	GR 26.663 EC
COUNTRY OF MILK ORIGIN (YA	Greece
1710/51865/2018)	

DESCRIPTION OF PRODUCT, PACKING, STORAGE

NAME OF PRODUCT:	FETA CHEESE Protected Designation of Origin (PDO) cut in CUBES app11mm or 15mm
LEGAL DESCRIPTION / TYPE OF PRODUCT	FETA (PDO) Full fat, white soft cheese matured in brine
PACKAGING	Packed in brine in tin/in brine in tub/ in brine in bucket
WEIGHT:	Available in various weights (12kg, 11kg,3kg, 1kg, 500g, 200g)
SYMBOL e	Yes/No
LOT	Every packing date
STORAGE CONDITIONS:	In refrigeration / between +2°C/+6°C
DELIVERY	In refrigeration / Max +7°C
MATURATION:	2 months minimum
SHELF LIFE / USE BY:	195 days from packing date
SHELF LIFE AFTER OPENING THE	5-10 days after opening in brine in refrigeration (packages in brine)
PACKAGING:	

INGREDIENTS IN DESCENDING ORDER, COMPOSITION

INGREDIENTS:	Pasteurised sheep and goat's (max 30%) milk , salt ,culture, microbial rennet.
COMPOSITION:	Moisture: 56% max, Fat in Dry Matter 43% min

PRODUCTS' ATTRIBUTES / DESIGNATED USE:

PRODUCTS' ATTRIBUTES	KOLIOS Authentic FETA P.D.O. cheese, matured in brine, is made from fresh pasteurised sheep's milk and goat's milk with the natural aroma of Mediterranean grasses and with its excellent taste, is also available cut in cubes . Through a specially developed cutting process, the FETA cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.
DESIGNATED USE:	Food. Ready to eat product, versatile useable.
SPECIFIC CONSUMER INFORMATION:	Product that can be consumed by ovo-lacto-vegetarians Product doesn't contain gluten. Product isn't suitable for vegans.

KOLIOS S.A. Greek Dairy

GR-61200 Polykastro-Limnotopos, Kilkis, Greece. P.O. Box 69.
Tel.: +30 23411 38771 to 774 • Fax: +30 23411 38745

www.kolios.gr

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ORGANOLEPTIC CHARACTERISTICS:

COLOUR	White
APPEARANCE, TEXTURE	Soft cheese cut in cubes app11mm or 15mm, smooth with some holes
SMELL, TASTE	Typical, fresh and salty, mildly acidic taste

CHEMICAL AND PHYSICAL CHARACTERISTICS:

	Unit	Average	Minimum	Maximum	Reference Method
MOISTURE				56	ISO 5534/ IDf4:2004
TOTAL FAT	%	23			Gerber / APHA 2004
FAT IN DRY MATTER			43		Gerber / APHA 2004
ACIDITY / pH		4.35		4.55	Ph meter
TOTAL SOLIDS					

MICROBIOLOGICAL CHARACTERISTICS:

TEST	LIMITS (n=5, c=2)	Reference method
A. Listeria Monocytogenes	Absent in 25 g	AFNOR BIO 12/18-03/06
B. Salmonella spp	Absent in 25 g	AFNOR BIO 12/16-09/05
C. Escherichia coli	m=100/g, M=1000/g	AOAC 991.14 1990
D. Staphylococcus aureus	m=100/g, M=1000/g	ISO 6888-2:02/1999

NUTRITION DECLARATION :

	Per 100g:	Per serving 30g:	%RI (30g serving)
Energy (kJ)	1140	342	
(Calories)	275	83	4%
Fat (g)	23	6.9	10%
Of which saturates (g)	16	4.8	24%
Carbohydrates (g)	1	0.3	<1%
Of which sugars (g)	<0.5	<0.1	<1%
Protein (g)	16	4.8	10%
Fiber (g)	0	0	0
Salt (g)	2.9	0.87	14%

Reference intake of an average adult 8400 kJ /2000 kcal. Pack contains ...servings of 30g.

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REQUIREMENTS REGARDING RESIDUES:

TEST	LEGISLATION	LIMITS
Antibiotics / pharmacologically active substances	EC 37/2010	Negative - <MRL Penicillin <4ppb (milk)
Aflatoxins M1	EC 1881/2006	<50 ppt (milk)
Heavy metals	EC 1881/2006	Pb <0.02 ppm (milk)
Dioxins/ TEQ PCDD/PCDF	EC 1881/2006 - EC 1259/2011	<2.5pg/g (fat)
TEQ PCDD/PCDF/PCBs / INdPCBs	EC 1881/2006 - EC 1259/2011	<5.5pg/g (fat) /<40 ng/g (fat)
Pesticides & Quats	EC 1881/2006	<MRL 0.01ppm
No irradiation or ionization techniques are used		

ALLERGENS : (Regulation (EU) No 1169/2011 and subsequent amended)

	Περιέχει / Contains	Στην ίδια γραμμή παραγωγής/ used on the same line	Πιθανή επιμόλυνση / Cross contamination
CEREALS CONTAINING GLUTEN ⁽¹⁾ & PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
CRUSTACEANA AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
EGGS AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
FISH AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
PEANUTS AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
SOYBEANS AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)	NAI/ YES	NAI/ YES	NAI/ YES
NUTS ⁽²⁾ & PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
SESAME SEEDS AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
CELERY AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
MUSTARD AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS OF MORE THAN > 10 MG/KG OR 10 MG/LITRE IN TERMS OF THE TOTAL SO ₂	OXI / NO	OXI / NO	OXI / NO
LUPIN AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO
MOLLUSCS AND PRODUCTS THEREOF	OXI / NO	OXI / NO	OXI / NO

REQUIREMENTS REGARDING G.M.O.

The usage of Genetically Modified Organisms in raw materials, excipients and additives is excluded. The product is according to National and European Union legislation (EC 1829/2003 – EC 1830/2003)

PACKAGING

Packaging materials are in conformity with National and European legal provisions (EC No 10/2011, EC 1935/2004, EC 1907/2006). Materials used for use as food packaging with direct food contact are suitable and have certificates of conformity from our suppliers and overall migration analyses under the legal limit.

QUALITY CERTIFICATIONS

CERTIFICATIONS OF QUALITY ASSURANCE / HACCP/ GFSI	ISO 9001:2015, ISO 22000:2018, BRC (AA /Site code 1202270), IFS (HIGHER LEVEL / COID 3959)
PROTECTED DESIGNATION OF ORIGIN	Yes AGROCERT ELGO DIMITRA/ Certificate number: POC /269-6366.06
ORGANIC CERTIFICATION	No
CERTIFIED HALAL	No
CERTIFIED KOSHER	No

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