



PRODUCT SPECIFICATION

Product name:		RICOTTA SALTED	
Specification Number		R200	
Ingredients caption:		Whey (cow, sheep and goat milk), salt, acidifier: citric acid	
Ingredients list		<i>Origin</i>	
Cow milk		Cyprus	
Sheep`s & goat`s milk		Cyprus	
Salt		UK, Germany	
Citric acid		China	
Milk is pasteurized at 72.6°C/15sm Whey is heated up to 90°C			
Allergy information:		Contains milk	
GMO ingredients:		None	
Product weight:		Variable	
Storage/transportation temperature:		<6°C	
Shelf life:		12 months, 4 days after opening	
Consumed:		By all except people with lactose intolerance and/or milk allergies	
Indented use:		Ready to eat. High protein product.	
Packaging material/system:		OPA/PE laminated film, vacuum packed	
Date coding:		Dop + shelf life (ddmmyy)	
Nutritional information Average values per 100g			
Energy KJ/Kcal		650/155	
Fat g		10.4	
<i>Of which saturates</i>		7.2	
Carbohydrates g		3.0	
<i>Of which sugars</i>		2.8	
Dietary fiber g		0.0	
Proteins g		12.5	
Salt g		1.0	
Chemical characteristics			
<i>Moisture</i>	70-72%	Contaminant	Max level
<i>Fat</i>	Typ 10-12%	Aflatoxins (EU 2023/915)	0.05 µg/kg
<i>Salt</i>	0.1-0.4 %	Heavy metals (As, Pb, Hg, Cd)	<0.01ppm Pb<0.02ppm
<i>pH</i>	Typ. 6.2	Antibiotics (β-lactam, tetracycline) (Council directive 96/23/EC)	Absence
<i>FDM</i>	Typ. 35%	Pesticide residue (EU 396/2005)	MRLs
		Dioxins and PCBs (EU 2023/915, 1259/2011)	MRLs

Σύνταξη	Έγκριση	Αρ Έκδοσης	Ημερ. έκδοσης	Σελίδα	Αρ Εγγράφου
Papouis dairies Ltd	S.OLYMPIOS	12	15.4.2022	1 of 2	E 820.α

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Microbiological parameters			
Microbiological: n=5 c=2 EU 1441/2008n: number of samples c: number of samples with counts between m and M m: critical count value M: maximum count value		NOT satisfactory a) count exceeds M b)c count exceeded in 2 samples	
Parameter	m	M	
<i>Enterobacteriaceae</i>	10	100	
<i>E. coli</i>	10	100	
<i>B. cereus</i>	50	100	
<i>S. aureus</i>	10	100	
<i>Yeasts & moulds</i>	10	100	
<i>Salmonella</i>	not detected / 25g		
<i>Listeria spp</i>	not detected / 25g		
<i>L. monocytogenes</i>	not detected / 25g		
Organoleptic characteristics			
<i>Appearance</i>	Soft solid cheese. Easily crumbled by hand	Color :	White
<i>Aroma</i>	Aroma is fresh, slightly milky and clean	Flavor	Fresh and lightly milky
<i>Texture</i>	Soft, solid, light	Consistency:	light, sliceable

VERIFIED BY:

NASIA ALEXANDROU

DATE:

15.05.2025

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