



'OPTA' SOFT MIXED CHEESE IN BAR



COMPOSITION:

Product made with pasteurized cow's milk (min 85%), sheep (min 3%) and goat (min 3%), salt, rennet, lactic ferments, calcium chloride and lysozyme (egg).

SURFACE TREATMENTS:

ELABORATION PROCESS:

Milk Treatment:
Pasteurization

Maturation period:
7 days minimum.

Allergens
Milk and lysozyme
(derived from egg).

PRODUCT FEATURES:

ORGANOLEPTIC

Texture: pressed, smooth and firm dough.
Color: white.
Taste: pleasantly smooth.
Appearance: Presence of small eyes unequally distributed.

PHYSIO-CHEMICAL

pH: 5,2 -5,4
Dry matter: 45% minimum
Fat: 45% minimum dry extract.

MICROBIOLOGICAL

Listeria monocytogenes:
-Aus / 25g at the beginning of marketing.
- Less than 100 cfu / g at the end of its life.

PRESENTATION, PACKAGING AND FORMATS

**Market
Presentation**
Rectangular bar
(2,4 kg)

Packing
Vacuum bag

Boxing
3 pcs / box.
Box Dimensions:
430x225x123

Palletizing
10 base boxes x 7
height boxes

STORAGE CONDITIONS

Keep refrigerated at temperatures at or below 8°C.

CONDITIONS OF TRANSPORT

Isothermal or refrigerated vehicle.

In proper cleaning and disinfection.
Load placed properly without parasites/insects,
or dust.

USEFUL LIFE

Indicated on the product label with the day/month/year reading (12 months from the manufacture date). Once opened, their storage conditions are maintained and its consumption is recommended for opening by the end of useful life marked on the label.

USEFUL LIFE INTENDED USE AND TARGET POPULATION

Food ready for direct consumption, aimed at the general public except for people with food allergies to any of its ingredients: milk and lysozyme (derived from egg). It can be used in culinary preparations, both cold (salads, a variety of dishes...) and hot (gratins, pizzas, sandwiches...).

NUTRITIONAL VALUES :

nutritional values - 100g

Energy
1603Kj - 386Kcal
Fat 31,5g.
of which saturates 20,5g.

Carbohydrates
1,9g.
of which sugars
1,9g.

Protein 24g.
Salt 1,9g.
Calcium 781 mg/ 100 grams
About 98% IDR