

# DATA SHEET CHEESE VELVET GOAT

## MODE OF USE

Direct consumption, no prior preparation required.

## INGREDIENTS

Pasteurized goat milk, salt, hardener (calcium chloride), coagulant, Penicillium, lactic cultures.

## PHYSICO-CHEMICAL PROPERTIES

- FAT CONTENT: >25%
- TOTAL DRY EXTRACT: >50%
- pH: <5.40

## MICROBIOLOGICAL AND BACTERIOLOGICAL PROPERTIES

- MICROORGANISMS: MAXIMUM VALUES
  - Escherichia Coli B-Glucuronidase: n=5, c=2, m=100 cfu/g, M=1000 cfu/g
  - Staphylococcus Aureus Coagulase: n=5, c=2, m=100 cfu/g, M=1000 cfu/g
  - Listeria Monocytogenes: n=5, c=0, absence/25 g

## CONTAMINANTS

- CONTAMINANTS: MAXIMUM VALUES
  - Lead (Pb): ≤ 0.02 mg/kg
  - Aflatoxins: ≤ 0.05 mg/kg
  - Dioxins and PCBs: ≤ 4.0 pg/g fat Σ Dioxins and dioxin-like PCBs
  - Melamine: ≤ 2.5 mg/kg

## AVERAGE NUTRITIONAL VALUES PER 100 g

- Energy value: 1624 kJ/ 392 kcal
- Fats: 34 g
  - of which saturated: 23 g
- Carbohydrates: 0.5 g
  - of which sugars: 0.5 g
- Proteins: 20 g
- Salt: 1.4 g

## GMO

Not a genetically modified product or composed of them.

## ALLERGENS

There is no sensitive or high-risk population group except for those sensitive to milk and its derivatives (including lactose), according to EU Regulation 1169/2011 on the provision of food information to consumers.