## **DATA SHEET CHEESE EARTH LOVE GOAT**

#### **MODE OF USE**

Direct consumption, no prior preparation required.

## **INGREDIENTS**

Pasteurized goat milk, salt, hardener (calcium chloride), coagulant, lactic cultures, rind treatment (water, E-415, E-281, E-202, E-262ii, E-234, and E-235) and colorant (water, E-160b (ii) and E-525). Inedible rind.

#### PHYSICO-CHEMICAL PROPERTIES

• FAT CONTENT: >30%

• 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/kgAflatoxins: ≤ 0.05 mg/kg

 $_{\odot}$  Dioxins and PCBs: ≤ 4.0 pg/g fat Σ Dioxins and dioxin-like PCBs

o Melamine: ≤ 2.5 mg/kg

# **AVERAGE NUTRITIONAL VALUES PER 100 g**

Energy value: 1416 kJ/ 342 kcal

• Fats: 29 g

o of which saturated: 20 g

Carbohydrates: 0.5 g

of which sugars: 0.5 g

Proteins: 19 gSalt: 1.0 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.