






Product name:	GRIKIOS Halloumi PDO 180 g
Product internal number:	6409
Custom code (Taric code):	04069086
EAN code:	unit : 5902431278643
	carton: 5902431278650
Product description:	Halloumi PDO (Protected Designation of Origin) - semi-hard cheese, matured in brine with mint. Fat in dry matter min. 43 %.
Photo:	
Ingredients:	Ingredients: pasteurized cow's MILK, pasteurized sheep's MILK, pasteurized goat's MILK, salt, microbial rennet, mint.
Country of origin:	Cyprus
Country of origin of milk:	Cyprus
Sliced and packed in:	Cyprus
Storage conditions:	+2 °C - +6 °C
Veterinary Code:	CY 0022 EK
Packing method:	vacuum
Maturation period:	24-48 Hours

Sensory characteristic:

Appearance		<i>Cheese packed in foil by the vacuum method. Cheese shape: rectangular. Cheese color: white. Unacceptable yellow-red colour of the cheese. Mold unacceptable.</i>
Consistency / Texture		<i>Semi-hard cheese, elastic, easy to cut.</i>
Flavour		<i>Characteristic for this type of cheese. The cheese has a salty taste with a mint aroma. No foreign tastes.</i>
Smell		<i>Characteristic for this type of cheese. Cheese has a distinct milk/whey smell. The mint is noticeable. No foreign smells.</i>

Nutritional value:

Nutritional value per 100 g

Energy value	1252 kJ / 302 kcal
Fat	24 g
<i>of which saturated fatty acids</i>	16 g
Carbohydrates	1,4 g
<i>of which sugars</i>	1,4 g
Fiber	- g
Protein	20 g
Salt (sodium (g) x 2.5)	2,5 g

Physicochemical characteristics:

PARAMETER	MINIMUM	TARGET	MAXIMUM
Fat content (%)	-	24	-
Dry matter content (%)	48	-	-
Fat in dry matter content (%)	43	-	-
Salt content (%)	-	2,5	-
pH (pH)	6,0	-	6,5

Microbiological characteristics:

PARAMETER	TARGET VALUE	TOLERATION	METHOD
<i>E.coli</i> (cfu/g)	100	1000	PN-ISO 16649-1 or 2
Presence of <i>Salmonella</i> in 25 g	absent in 25 g	-	PN-EN ISO 6579-1
The numeration of <i>Listeria monocytogenes</i> (cfu/g) <i>(Test in products placed on the market during their shelf-life)</i>	100	-	PN-EN ISO 11290-2
Coagulase-positive staphylococci (cfu/g)	100	1000	PN-EN ISO 6888-1 or 2

Sampling in accordance with applicable EU law.



PRODUCT SPECIFICATION

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F 01/PS 01.03
Issue 05 from 08.11.2023

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Information about product:

Alergens:	MILK (including lactose)
Cross allergens:	N/A
Intended for:	The product intended for direct consumption or as an ingredient for another food.
Transport:	Distribution should be done on vehicles intended for the transport of foodstuffs. Means of transport should be clean, without foreign smells and should ensure the maintenance of refrigerated temperature. The product should be protected from damage and harmful influence of environment.
Transport temperature:	+2 °C - +6 °C
Product is compatible with current applicable EU and national law.	

All the information referred to in this file has been created and its quality is recognized by the quality department.

Preparation date of the	Prepared by	Position	Nr version
2023-12-12	Paulina Marcińska	Quality and food labelling specialist	01