

Product Portugal	Product Data Sheet	Date: September/2012
	Cured Cheese of Sheep and Goat	Review: 02

- 1. Name of Product:** Cured Cheese of Sheep and Goat
- 2. Stages of Processing:** Receipt, storage, pasteurization, coagulation control the firmness of the curd, cut the curd, rest, disposing of whey, shaping, pressing, unmold, maturation, washing, drying, strapping / labeling, packaging, shipping, distribution
- 3. Characterization Summary:** Cheese cured with round shape with approximately 500 gr

4. Ingredients: Sheep's milk, goat's milk, salt, yoghurt and rennet

5. Analytical Parameters

<i>Salmonella spp</i>	negative 25g
<i>E. Coli</i>	< 10 ³ g
<i>S. Coag. positive</i>	< 10 ² g
<i>Listeria monocytogenes</i>	negative 25 g

- 6. Packing:** Packed in containers or cartons with plastic label paper
- 7. Labelling:** Name and address of manufacturer, product name, list of ingredients, storage conditions, net quantity, expiry date, number of veterinary control and batch
- 8. Conditions of Distribution:** <10 ° C
- 9. Storage Conditions:** < 10°C
- 10. Validity:** 6 months
- 11. Expected use:** General Food
- 12. Consumer Target:** General public except infants and lactose intolerant
- 13. Legislation:**
 Directive 2003/89 CE
 Decree Law n° 560/99
 Regulation n° 852/04
 Regulation n° 853/04
 Regulation n° 2073/05
 Ordinance n° 440/01