

1. **Name of Product:** Cured Cheese
2. **Processing stages:** Reception, storage, pasteurization, coagulation control the firmness of the curd, cut the curd, rest, disposing of whey, shaping, pressing, unmold, aging, washing, drying, strapping / labeling, packaging, shipping, distribution
3. **Characterization Summary:** Cheese cured with round shape with approximately 500gr
4. **Ingredients:** Cow'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

1. **Packing:** Packed in containers or cartons with plastic label paper
2. **Labelling:** Name and address of manufacturer, product name, list of ingredients, storage conditions, net quantity, expiry date, number of veterinary control and batch
3. **Conditions of Distribution:** <10 ° C
4. **Storage Conditions:** < 10°C
5. **Validity:** 6 months
6. **Expected use:** General Food
7. **Consumer Target:** General public except infants and lactose intolerant

8. 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