

Product Portugal	Product Data Sheet	Date: September/2012
	Goat Cheese	Review: 02

1. **Name of Product:** Goat Cheese
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:** Goat cheese with round shape with approximately 500 gr
4. **Ingredients:** Pasteurized goat 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:** $< 10^{\circ} \text{C}$
4. **Storage Conditions:** $< 10^{\circ} \text{C}$
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