BALL CHEESE

PRODUCT DESCRIPTION

Dried using patented REV® and Air-Dry Technologies.

Made from fresh ball cheese.

Compliant with the Turkish Food Codex.

BRC, HELAL, KOSHER certified production.

SENSORY ANALYSIS

TASTE
Characteristic ball cheese flavor

ODOR
Characteristic ball cheese aroma

APPERANCE
Powdery appearence

COLOR
Characteristic ball cheese color

PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENT
100 % Ball Cheese

MOISTURE
≤ 5

WATER ACTIVITY
≤ 0,5

DIAMETER
15-20 mm

FOREIGN MATERIAL
Not present

X-RAY LIMITS
1.0 mm SUS
5.0 mm Ceramic
5.0 mm SS
} No detection above

*May contain trace amount of dairy and celery.

MICROBOLOGICAL SPECIFICATIONS

COAGULASE-POSITIVE STAPHYLOCOCCUS	≤ 100 kob/g	(ISO 6888-1)
SALMONELLA	≤10000 kob/g	(EN/ISO 6579)
LISTERIA MONOCYTOGENES	≤10000 kob/g	(ISO 11290-1)

PACKAGING AND STORAGE

Shelf Life
24 months unopened

Storage
Store in a cool, dry place away from direct sunlight.

Packaging
5 kg net weighted alufoil modified atmosphere package, inside a corrugated box

LABELING

In compliance with Turkish Food Codex Regulations on Labeling, each package includes given information below:

- Product Name
- Ingredients
- Production Date
- Best Before Date
- Storage Conditions
- Lot Number
- Net Weight
- Producer Information

ALARKO FOOD INDUSTRY

www.alarkogida.com.tr
infoweb@altofarm.com.tr

HEAD OFFICE
Barbaros Dist., Lale St.,
My Office Plaza, No:2/9
34758 Ataşehir/İstanbul TURKEY
+90 216 210 18 55

FACTORY
Kargacı Dist. 4th St., No:21
42310 Ereğli/Konya TURKEY