

## Paprika Cheese

### PRODUCT SUMMARY

- Dehydrated paprika cheese produced by licensed REV dehydration technology.
- Produced from fresh cheese and paprika.
- This product complies with Turkish Food Codex.
- Produced in our plant which has BRC / IFS / ISO 22000 / ISO 9001 / HALAL certifications.

### SENSORY ANALYSIS

TASTE	Typical paprika cheese flavor
ODOR	Typical paprika cheese odor
APPEARENCE	Typical crispy
COLOR	Typical paprika cheese color

### PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS	Cheese, Paprika
MOISTURE (%)	≤ 5
DIAMETER	15 - 20 mm
WATER ACTIVITY	≤ 0,5
FOREIGN MATERIAL	NONE
PIECES per KG	900-1200 pieces (depending on variety)
X-RAY LIMITS	Not contain more than SUS: 1 mm, Ceramic:5 mm, Glass: 5 mm of metal

\*May contain celery.

### MICROBIOLOGICAL SPECIFICATIONS

STAPHYLOCOCCAL ENTEROTOXINS	≤ absent/25g	
E.COLI	≤ 10	(EN/ISO 16649-1 and 2)
LISTERIA MONOCYTOGENES	≤ absent/25g	(ISO 11290-1)

### PACKAGING AND STORAGE

- Shelf life: 24 months when stored in closed package.
- Storage Conditions: Recommended to store in a cool, dry atmosphere.
- Packaging: enclosed in a 6 kg net weighted in moisture and light barrier packaging under nitrogen gas inside a corrugated box.

### LABELING

In compliance with Turkish Food Codex Regulation on Labeling each package includes below given information;

- Product name,
- Ingredients,
- Date of production, best before date,
- Storage conditions,
- Batch number,
- Net weight,
- Producer name and address

### ALARKO GIDA SANAYİ VE TİCARET A.Ş.

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