

## Pesto Cheese

### PRODUCT SUMMARY

- Dehydrated pesto cheese produced by licensed REV dehydration technology.
- Produced from fresh cheese and pesto.
- 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 pesto cheese flavor
ODOR	Typical pesto cheese odor
APPEARENCE	Typical crispy
COLOR	Typical pesto cheese color

### PHYSICAL & CHEMICAL SPECIFICATIONS

INGREDIENTS	Cheese, Pesto
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.

HEAD QUARTER: My Office Apt. Barbaros Mah. Lale Sok No.2 Daire.9  
34758 Ataşehir / İstanbul - TURKIYE



+90 216 210 18 55



[infoweb@altofarm.com.tr](mailto:infoweb@altofarm.com.tr)



[www.alarkogida.com](http://www.alarkogida.com)

Konya Ereğli Factory: Ereğli Organized Industrial Zone Kargacı Mahallesi, 4. Sok, No.21 42310, Ereğli/Konya- TURKIYE