

## LACTO FOODS SPECIFICATION SUMMARY

**Product: Cagliata**

**Issue Status: 26.02.09 - 1**

### **1.0 Description:**

A fresh curd cheese with a soft texture and mild lactic flavour

### **2.0 Flavours:**

The product will have a clean flavour characteristic of the variety type and will be absent of undesirable aromas and flavours.

### **3.0 Ingredients:**

Whole Milk

Culture

Rennet

Salt

### **4.0 Chemical Standards:**

Test	Typical	Tolerance
Moisture	Max 44 %	
Fat	27%	± 0.5%
Fat in dry Matter	Min 48%	
Salt	1%	± 0.2%
pH	5.5	± 0.2

## **5.0 Microbiological Standards:**

<b>Test</b>	<b>Target</b>	<b>Reject</b>
Coliforms	<100 cfu/g	>100 cfu/g
Escherichia coli	<10 cfu/g	>10 cfu/g
Yeasts & Moulds	<50cfu/g	>50 cfu/g
Staphylococcus aureus	<10 cfu/g	>10 cfu/g
Salmonella spp.	Absent /25g	Present /25g
Listeria spp.	Absent /25g	Present /25g

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation