



## KASHAR CHEESE

PRODUCTION GROUP: **HARD-SEMIHARD CHEESE** PRODUCT ITEM CODE: **KSRP**

It is produced by coagulating the raw material using rennet and processing the curd in accordance with the technique. As fresh or matured according to the differences in production stages can be defined. It is a cheese that has characteristic features according to its type and whose curd is boiled.

### Application:

Pasteurized from cow's milk, in accordance with the milk technique produced by processing.

Origin Country: Turkey

### Microbiological Analysis:

Analysis	Value	/	Unit
Koagulaz Stap.	<10 <sup>2</sup>		cfu/g
Salmonella Spp.	not detected		/25g
Listeria	not detected		/25g

### Physical Specifications:

**Color;** Uniform light yellow. Not moldy. Cheese molds should be rectangular or square, prism or cylindrical.

**Flavour;** It has its own unique taste and smell, does not contain foreign taste and smell.

**Foreign Matter;** Free of all foreign matter.

### Ingredients:

Pasteurized Cow Milk, Cheese Culture, Cheese Rennet, Salt, Stabilizer (Calcium Chloride - CaCl<sub>2</sub>)

### Chemical Specifications:

Analysis	Value / Unit
Moisture	45.0 - 60.0 % m/m
Milk Fat	10-25 % m/m Non Fat
	25-45 % m/m Semi Fat
	>45 % m/m Fat
Salt	1.5 - 2.0 % m/m
pH:	5.0 - 5.5 pH Units
Sum of dioxins (WHO/PCDD/F-TEQ):	2,5 pg/g fat
Sum of PCB (WHO/PCDD/F- PCB-TEQ):	5,5 pg/g fat
PCB28, PCB52, PCB101, PCB138, PCB153 ve PCB180 (ICES - 6) toplamı	40 ng/g fat
Pesticides:	It must comply with the Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides.

### Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.





## KASHAR CHEESE

PRODUCTION GROUP: **HARD-SEMIHARD CHEESE** PRODUCT ITEM CODE: **KSRP**

### Packing:

It is vacuumed in vacuum packaging that is not harmful to health, has never been used, is clean, does not impair the quality of cheese, and is closed in a way that does not get airtight.

Net Weight:	2 kg	1 kg	700g	500g
Dimensions:	L 382mm W 291mm D 191mm	382mm 291mm 191mm	382mm 291mm 191mm	Ø120mm
Pieces in Box:	8	6	10	12
Cartons per Layer:	8	6	10	12
Layers per pallet:	5			
Total Cartons:	40			
Container Load:	(20ft) 1000 cartons– 20 tonne **			

\* Packing and pallet information may change to suit product, customer or shipping requirements.

\*\* Weight restrictions apply.

### Preservative:

Does not contain preservatives.

### Terms of use:

After vacuum packaging is opened, it should be stored in the refrigerator. It can be consumed alone as an additive without undergoing any processing.

### Legal Requirements:

Veterinary Services, Phytosanitary, Food and Feed Law, Turkish Food Codex Regulations, Turkish Food Codex Communiqué on Raw Milk and Heat Treated Drinking Milk, Turkish Food Codex Cheese Communiqué

### Coding:

The cartons are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), best before date (90 days) (DD MMM YYYY), and product description (type).

### Storage Instructions and Shelf Life:

This product is stored and transported at between 2 - 4 °C. It should be protected from sunlight. It should be consumed within 6 months from the date of manufacture.

### Allergen Status:

Contains milk and milk products.

### Certifications:

ISO 22000 FSSC, Halal Certified, ISO 9001

### Nutritional Informations:

Nutrient	Average Quantity per 100g
Energy (kJ)	1,728
Protein (g)	23.75
Fat - total (g)	35.75
- saturated (g)	23.65
Carbohydrate (g)	0.1
- sugars (g)	0.1
Sodium (mg)	688

### Berberoğlu Süt Ürünleri ve Gıda San.Tic.Ltd.Şti.

İstiklal OSB. Fethiye Mah. 77769 Sk No:4/1 Çumra/Konya

T: +90 332 355 39 75

F: +90 551 046 58 35

E: uretim@berberoglusut.com.tr

W: www.berberoglusut.com.tr

This information is given in good faith and is believed to be accurate and reliable at the time of publication, however no guarantee or representation is made in respect to the product or its suitability for a particular use. Specifications are subject to change due to continual product improvement.