



MELTED CHEESE

PRODUCTION GROUP: **HARD-SEMIHARD** PRODUCT ITEM CODE: **ERTM**

Processed cheese is produced by homogenizing and heat-treating a mixture of natural cheese(s), optionally supplemented with dairy derivatives (e.g., milk powder, whey powder, butterfat). Emulsifying salts facilitate texture modification, followed by thermal processing at or above pasteurization parameters to achieve desired functional properties (sliceability, spreadability) and variety-specific characteristics.

Method:

Produced from cow's milk through pasteurization and processed in accordance with technical standards. Country of Origin: Turkey

Mikrobiological Specifications:

| Analysis | Value / Unit | |
|---------------------|------------------------|-------|
| E. coli | <10 | cfu/g |
| Staph. Enteretoksin | Should not be included | /25g |
| Listeria | Should not be included | /25g |

Organoleptic and Physical Properties:

Color & Appearance:

Must have its characteristic color and appearance. No visible mold shall be present. Cheeses must be in block form (rectangular, square prism, or cylindrical).

Taste & Odor:

Must possess its characteristic taste and odor. Free from foreign tastes/odors.

Foreign Matter:

Shall not contain any foreign substances.

Ingredients:

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Pasteurized cow's milk,
Cheese culture,
Rennet,
Salt,
Phosphate salts (E 450, E 331, E 339),
Preservative (Sorbic acid).

Chemical Specifications:

| Analysis | Value / Unit |
|--|--|
| Humidity: | 45.0 - 60.0 % m/m |
| Fat in Dry Matter: | 10-25 % m/m Low-Fat Milk 25-45 % m/m Semi-skimmed Milk >45 % m/m Whole Milk |
| Salt: | 1.5 - 2.0 % m/m |
| pH: | 5.0 - 5.5 pH Units |
| Potassium Sorbate: | 20 ppm |
| Total Dioxins (WHO/PCDD/F-TEQ): | 2,5 pg/g Fat |
| Total PCBs (WHO/PCDD/F- PCB-TEQ): | 5,5 pg/g Fat |
| PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES - 6) total | 40 ng/g Fat |
| Pesticides: | Must comply with the Turkish Food Codex Regulation on Maximum Residue Limits for Pesticides. |

Quality Assurance:

The production environment is subject to regular monitoring and controls. Final product samples are collected, inspected, and undergo laboratory analysis. Production is carried out in compliance with regulations and directives established by the Ministry of Agriculture and Forestry. To ensure product quality is maintained, necessary precautions are taken during storage and transportation. Each package is labeled for full traceability, enabling backward tracking.





ERİTME PEYNİRİ

ÜRETİM GRUBU: **SERT-YARISERT** PRODUCT ITEM CODE: **ERTM**

Packing:

It is vacuum-sealed in packaging that is harmless to health, unused, clean, does not compromise cheese quality, and completely airtight.

| | | | | |
|-----------------------------|---------------------------------|-------------------------|-------------------------|--------|
| Net Weight: | 2 kg | 1 kg | 700g | 500g |
| Dimension: | L 382mm W 291mm D 191mm | 382mm 291mm 191mm | 382mm 291mm 191mm | Ø120mm |
| Quantity per Carton: | 8 | 6 | 10 | 12 |
| Cartons Per Row: | 8 | 6 | 10 | 12 |
| Stacking/Layers per Pallet: | 5 | | | |
| Total Cartons: | 40 | | | |
| Container Load: | (20ft) 1000 cartons– 20 tonne** | | | |

* Packaging and pallet specifications may vary depending on the product, customer, or shipping requirements.

** Weight restrictions apply.

Preservative:

Potassium Sorbate is applied to the surface via spray method before packaging.

Usage Conditions:

Once vacuum packaging is opened, the product must be refrigerated.

It can be consumed directly as a standalone condiment without any further processing.

Legal Requirements:

In compliance with:

The Veterinary Services, Plant Health, Food and Feed Law Turkish Food Codex Regulations
Turkish Food Codex Raw Milk and Heat-Treated Drinking Milk Communiqué Turkish Food Codex Cheese Communiqué

Coding:

Products are coded with:
Factory registration number
Batch/Lot number
Production date (DD MM YYYY)
Expiration date (DD MM YYYY)

Storage Conditions and Shelf Life:

It should be stored unopened in cold storage between 2-40°C, away from foreign substances that may cause odors and affect its properties. It should be protected from sunlight. The product should be consumed within 6 months from the production date.

Consumer Group and Allergens:

Intended for human consumption. Use may be restricted in infants aged 0-1 years. Should not be consumed by individuals with lactose intolerance.

Certification:

ISO 22000 FSSC, Halal Certification, ISO 9001

Energy Table:

| 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 |

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