



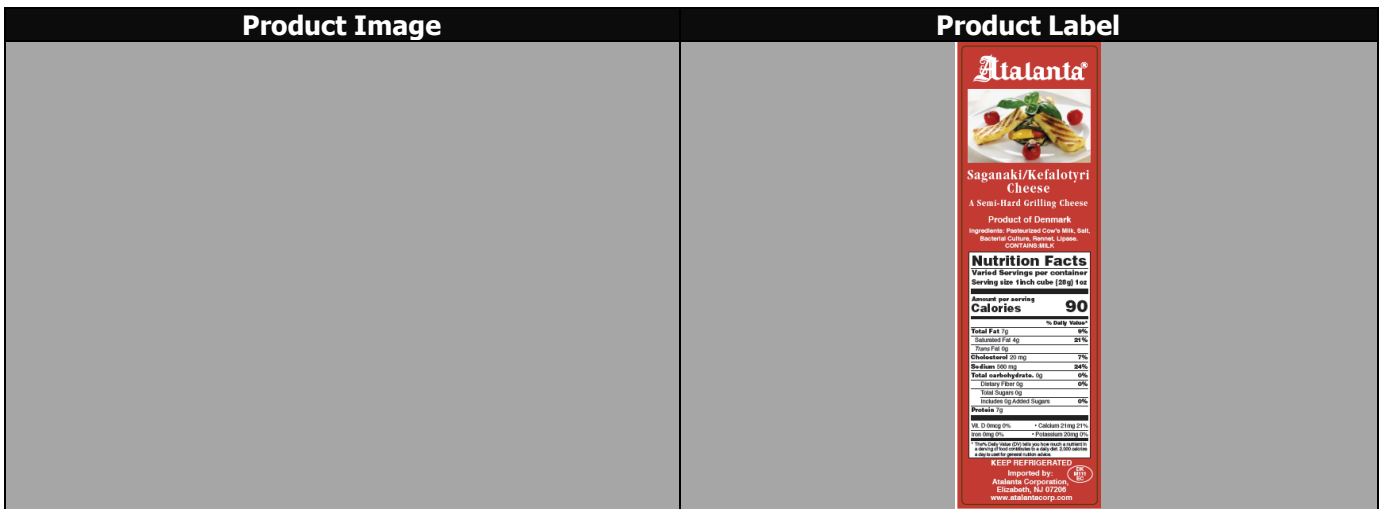
**atalanta**  
Delivering the Global Harvest

# Product Specification Sheet

## SAGANAKI, KEFALOTYRI LOAF ATAL 2/5.5 LB

Item Number :	293049	Country of Origin :	Denmark
Pack Size :	2/5.5lb	RW or EW weight :	RW
Brand on Box	St. Clemens	Brand on Item:	St. Clemens

ON Box	ON Product	UPC :	0 71270 38601 9	Date Code :	Production Date
		GTIN :	10 0 71270 38601 6	Date Code Format :	MMDDYYYY
		EAN :		Date Code Location:	Case Label



## Product Properties

**Ingredient/Product Statement :**

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Pasteurized cow's milk, salt, bacterial culture, rennet, lipase.

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**Contains: Milk**

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<b>Kosher (Y/N; Certification)</b>	<b>N</b>	<b>Rind (Y/N)</b>	<b>N</b>
<b>Halal (Y/N)</b>	<b>N</b>	<b>Rind Edible (Y/N)</b>	<b>n/a</b>
<b>Organic (Y/N)</b>	<b>N</b>	<b>RBST Free (Y/N)</b>	<b>Y</b>
<b>Piece Count (Case)</b>	<b>2</b>	<b>Preservatives (Y/N)</b>	<b>N</b>
<b>Maturity/Aged</b>	<b>6 weeks</b>	<b>Lactose Free (Y/N)</b>	<b>N</b>
<b>Milk Type</b>	<b>COW</b>	<b>GMO Free (Y/N)</b>	<b>Y</b>
<b>Rennet Type</b>	<b>MICROBIAL</b>	<b>Casing (Y/N; Type)</b>	<b>N</b>
<b>Special Pre-Order (Y/N)</b>	<b>N</b>	<b>Pasteurized/Thermalized/Raw/Other</b>	<b>PASTEURIZED</b>
<b>BPA NI (Y/N);</b>	<b>Y</b>		

**Shelf Life:**

**Shelf Life from Packing** 12 months  
**Storage Temperature** 33-40°

**Shelf Life if Frozen** n/a  
**Shelf Life Defrosted** n/a

**Physical Properties:**

<b>Color</b>	Yellowish in color varying to white
<b>Cheese Type</b>	Semi-Hard
<b>Aroma &amp; Flavor</b>	Taste is milky, slightly acidulous and a little salty
<b>Texture</b>	Compact with few holes
<b>Appearance</b>	Yellowish
<b>Body</b>	
<b>Shape</b>	Loaf

**Chemical Analysis:**

		<b>Specification</b>	<b>Range</b>
<b>Moisture</b>	%	<b>38</b>	+/- 1
<b>Fat in Dry Matter</b>	%	<b>40</b>	+/- 1
<b>Milk Fat</b>	%		
<b>Salt</b>		<b>6</b>	+/- 0.5
<b>Ash</b>			

**Microbiological Analysis:**

	<b>Unit</b>	<b>Specification</b>	<b>Method</b>
<b>Coliforms</b>	cfu/g	<b>&lt;100</b>	ISO 4832:2006
<b>E. coli.</b>	cfu/g	<b>&lt;10</b>	ISO 16649-2
<b>Yeast</b>	cfu/g	<b>&lt;100</b>	ISO 6611:2004
<b>Moulds</b>	cfu/g	<b>&lt;100</b>	ISO 6611:2004
<b>Salmonella</b>	cfu/g	<b>Absent in 25g</b>	NMKL 71:1999
<b>Listeria</b>	cfu/g	<b>Absent in 25g</b>	NordVal
<b>Enterobacteriaceae</b>	cfu/g		
<b>Staphylococcus aureus</b>	cfu/g	<b>&lt;10</b>	ISO 6888-2:1999/2003
<b>Staphylococcus coagulase</b>	cfu/g		

**Nutritionals**  
(\*Daily Value % Based on a 2,000 Calorie Diet)

<b>Serving Size:</b> (As listed on Label)	100 g	<b>Serving Size:</b> <i>1 inch cube (28g) 1oz</i>
<b>Servings Per Container:</b>	varied	<b>Servings Per Container:</b> varied

	<b>Per Serving</b>	<b>DV%</b>
<b>Calories:</b>	310	
<b>Total Fat (g)</b>	25	28%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	15	75%
<b>Trans Fat (g):</b>	1	
<b>Cholesterol (mg):</b>	75	25%
<b>Sodium (mg)</b>	2,000	82%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	1	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	26	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	960	96%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	71	2%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

	<b>Per Serving</b>	<b>DV%</b>
<b>Calories:</b>	90	
<b>Total Fat (g)</b>	7	9%
<i>*Changed from 65-78g :</i>		
<b>Saturated Fat (g):</b>	4	21%
<b>Trans Fat (g):</b>	0	
<b>Cholesterol (mg):</b>	20	7%
<b>Sodium (mg)</b>	580	24%
<i>*Changed from 2,400-2,300mg:</i>		
<b>Total Carbohydrate (g)</b>	0	0%
<i>*Changed from 300-275g:</i>		
<b>Dietary Fiber (g)</b>	0	0%
<i>*Changed from 25-28g :</i>		
<b>Total Sugars (g):</b>	0	
<b>Added Sugars</b>	0	0%
<b>Protein (g):</b>	7	
<b>Vitamin D (mcg)</b>	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
<b>Calcium (mg)</b>	210	21%
<i>*Changed from 1,000-1,300mg:</i>		
<b>Potassium (mg)</b>	20	0%
<i>*Changed from 3,500-4,700mg:</i>		
<b>Iron:</b>	0	0%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

### Packaging

<b>Cases Per Pallet</b>	150	<b>Case Dimensions (in.)</b>	"15.4L x "8W x "4.8H
<b>Block &amp; Tier</b>	15x10	<b>Unit Dimensions (in.)</b>	"L x "W x "H
<b>Case Cube (ft<sup>^</sup>)</b>	0.3422	<b>Gross Weight (Avg.)</b>	12 lbs
<b>Packaging Type</b>	Cardboard	<b>Tare Weight</b>	1 lbs
		<b>Net Weight (Avg.)</b>	11 lbs

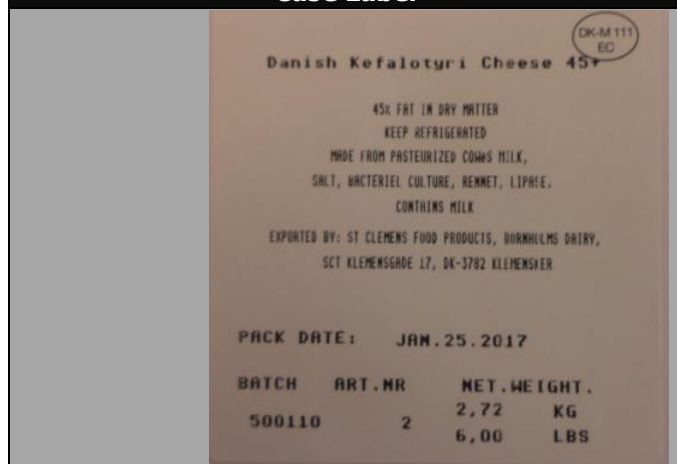
### Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
<i>Peanuts (including peanut oil)</i>	No	No	No
<i>Tree Nuts</i>	No	No	No
<i>Sesame Seeds</i>	No	No	No
<i>Milk &amp; derivatives (Specify: <b>milk</b>, casein, whey, etc)</i>	<b>Yes; Milk</b>	<b>Yes; Milk</b>	<b>Yes; Milk</b>
<i>Eggs</i>	No	No	No
<i>Fish</i>	No	No	No
<i>Shellfish</i>	No	No	No
<i>Soy (excluding soy oil)</i>	No	No	No
<i>Wheat (Gluten)</i>	No	No	No
<i>Sulphites</i>	No	No	No
<i>Corn</i>	No	No	No
<i>Poppy Seeds</i>	No	No	No
<i>Sunflower Seeds</i>	No	No	No
<i>MSG (monosodium glutamate)</i>	No	No	No
<i>Tartrazine</i>	No	No	No

### Case Label



Supplier No.	S244
Manufacturer No.	F244
Audit / Expiry Date	FSSC/JUN2021