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Product

Article no./LactalisCode	2613 / 159731	Bar-code piece	5202258026145
Product name / Trade description	GRECO Feta portion 200g	Bar-code carton	5202258126142
Cheese group	Feta	Country of origin	Greece
Fat in dry matter	min. 48 %	Absolute fat	min. 21 %
Total shelf life (from date of packaging)	180	Guaranteed shelf life on delivery Italy	160 days

Logistical data

Kind of packaging	film / carton	net weight (piece)	200 g
pieces per carton	12	gross weight (piece)	203 g
cartons per pallet	154	gross weight carton	2556 g
cartons per layer	22	layers per pallet	7
dimensions carton (mm)	L 330 W 120 H 130	dimensions piece (mm)	L 140 W 105 H 25
Tare weight carton			120 g
Total height of pallet (incl. wood)			1150 mm
gross weight pallet (incl. wood)			418.624 g
transport and storing conditions (temperature)			max. +8°C

Organoleptic characteristics

Colour	white
Texture	compact
Smell	aromatic, fresh
Taste	creamy, slightly salty

Information regarding packaging declaration

Kind of milk	Cow ☐	Goat ☒	Sheep ☒	Others:
Treatment of milk	pasteurised ☒	raw ☐	thermised	☐
Kind of rennet	animal ☐	microbial ☒	vegetable	☐

Product related substances / Allergens / Intolerances

List of ingredients following the QUID regulations for food labelling (quantities in descending order)	percentage	Country of origin
Pasteurised sheep's milk	min. 70	Greece
Pasteurised goat's milk	max. 30	Greece
Salt	2 - 4	Greece
Coagulant (microbial)	0,1	Denmark
Ferment lactic	0,01	Denmark
Calcium Chloride	0,001	Denmark

Additives (if so, please specify)	E-number	Name of the additive
Colouring agents		
Preservatives		
Emulsifiers		
Thickening agents		
Miscellaneous		

Genetically Modified Organisms (GMO)	yes	no
Product contains GMO	☐	☒
Product is derived from GMO	☐	☒
Are there any enzymes, carriers, manufacturing aids used in the production process which derive from GMO?	☐	☒
Is there a labelling requirement?	☐	☒
If yes, please specify the gene technological procedure and used GMO:		
Product is GMO-free	☒	☐

Allergens (as per commission regulation (EU) 1169/2011, Annex II)		yes	no	Ingredient / Comment
1	Gluten containing cereals	☐	☒	
2	Crustaceans and products thereof	☐	☒	
3	Eggs and products thereof	☐	☒	
4	Fish and products thereof	☐	☒	
5	Peanuts and products thereof	☐	☒	
6	Soybeans and products thereof	☐	☒	
7	Milk and dairy products	☒	☐	milk and milk product incl. lactose
8	Nuts and dried fruit	☐	☒	
9	Celery and products thereof	☐	☒	
10	Mustard and products thereof	☐	☒	
11	Sesame seeds and products thereof	☐	☒	
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/litre expressed as SO ₂	☐	☒	
13	Lupin and products thereof	☐	☒	
14	Molluscs and products thereof	☐	☒	

Other allergenic or harmful ingredients	yes	no	Ingredient / Comment
Fructose	☐	☒	
„gluten-free“ (max. 20 mg gluten/kg)	☒	☐	
little lactose content (< 1g lactose / 100 g/ml)	☒	☐	
strictly little lactose content (< 100 mg lactose / 100 g/ml)	☐	☒	
lactose free (< 10 mg lactose / 100 g/ml)	☐	☒	

Nutrition facts	per 100 g	per serving (g)	RI* (%)
Energy (kJ/kcal)	1136 kJ / 274 kcal		
Fat (g)	23,0		
-of which saturated fatty acids (g)	15,0		
-of which mono-unsaturated fatty acids (g)			
-of which poly-unsaturated fatty acids (g)			
Carbohydrate (g)	0,5		
- of which sugar	0,5		
Proteins (g)	16,0		
Salt (g)	2,5		

*Reference intake of an average adult (8400 kJ / 2000 kcal)

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Testing methods and frequency (Chemical, microbial and other product related parameters)

Parameter	Internal testing / frequency	External testing / frequency	Binding and indicative limit values
Escherichia coli	each lot		< 100 cfu /g
Total coliforms	each lot		< 10.000 cfu /g
Staphylococcus aureus	each lot		< 100 cfu /g
Listeria monocytogenes		each lot	n.n. /25 g
Salmonella		twice a year	n.n. /25 g
Moulds	each lot		< 1.000 cfu /g

Chemical / Physical characteristics	Minimum	Maximum	Unit	Test method
pH	4,3	4,6		
Water content by weight in the non-fatty matter %		73		
dry matter %	44			
Water content %		56		

Certification and accreditation

Manufacturer	SHM Hellas - Pilon S.A., Volos, Greece			
EU-registration number manufacturer	GR 35.1026 EC			
HACCP-system existent	yes ☒	no ☐		
Accreditation	ISO 22000 ☒	ISO 14001 ☐	BRC ☒	IFS ☒

Suitable diet forms

vegetarian ☒	vegan ☐	Kosher ☐	Halal ☒	others:
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Miscellaneous

protected designation of origin (PDO)

We confirm that this product complies with the EU-regulations. Any change of the product shall be communicated in writing without our particular request.

For the correctness of the information:

Volos / 02/04/2024

G. Forlidas- Quality Assurance Department

Place / Date

Signature / Stamp