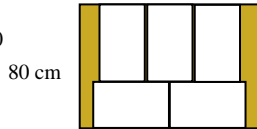


Primary packaging:
Thermo shrinkable bag OSB 5050
BAG 230x550;
Method: Soft vacuum.



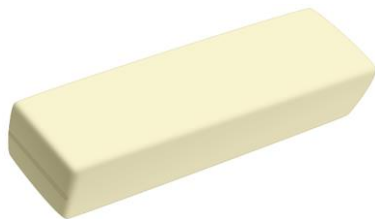
Secondary (group) packaging:
Corrugated carton box size, cm
51,5x31,5x10/ 4 Units inside.

Pallet Details
Units= 60 units per pallet
Layer= 5 units per layer
Layers=12

Wooden pallet covered with one layer of carton sheet. Loaded pallet wrapped with stretch film.

Net=720 kg*
Brutto=778 kg*
Size=1200x800mm (LxW)
Type=Wood, EUR, one-way pallet.

*Variable weight



PHYSICAL-CHEMICAL CHARACTERISTICS			
Index	Limits		
	Min	Target	Max
Fat in dry matter, %	42,5	45,0	47,5
Dry matter, %	56,0	57,0	-
Moisture, %	-	43,0	44,0
Salt, %	-	1,5	2,0
pH	5,1	5,3	5,5
Physical impurities, %			0
Metal detector control capability:	(Fe) 3,0 mm	(Non Fe) 3,0mm	(SS) 4,0 mm

ORGANOLEPTIC (SENSORY) CHARACTERISTICS	
Appearance	Blocks (Non-fixed weight), rind smooth, thin, rounded edges and corners, surfaces are little chubby may have minor cracks, wrap tightly fitting to the surface of the cheese.
Odour/flavour	A typical for cheese, mild, a little salty, pleasing flavour and may possess slight acid
Texture and colour	Homogeneous, elastic. Color varies from pale-yellow to yellow, same the whole mass.
Cross section	Without eyes, same the trough whole cheese mass.

REQUIREMENTS OF LEGAL ACTS APPLIED: HN 15 Food hygiene | EC No.852/2004 | EC No. 853/2004; REGULATION (EU) No 1169/2011.

SHELF LIFE AND STORAGE CONDITIONS:

Temperature (0... + 6) °C. No longer than 6 months from production date.

TRANSPORTATION CONDITIONS, MEANS OF DELIVERY:

Transporting by all modes of transport in accordance the perishable food storage regulations, HN 15: 2005, and the European Parliament and Council Regulation (EC) No. 852/2004 requirements.

LABELLING (INFORMATION ON THE LABEL):

Producer: AB "Pieno žvaigždės" branch Pasvalio sūrinė, Mūšos str.14, LT-39104 Pasvalys, Lithuania.

Semi-hard cheese „Kashkaval“45% fat in dry matter.

Ingredients: pasteurized cow's milk, salt, starter cultures, microbial rennet.

Nutrition 100 g: energy 1377 kJ /332 kcal; fat 25,5 g, of which: saturates 17,0 g; carbohydrate 0,5 g, of which: sugars 0,5 g; protein 25,0 g, salt 1,5 g. Storage temperature/ Use by: / Net weight:/ L... (Batch No.) / Barcode / Company approval number of veterinary LT67-01P EB

INSTRUCTION ON DECODING OF A PRODUCTION BATCH (to ensure traceability of an item): Batch No is cheese vat number.

DESIGNATION OF THE PRODUCT, CONSUMER GROUPS: Direct consumption or as an integral part of other food preparation.

Designed for all groups of consumers, except for consumers who cannot tolerate lactose.

MICROBIOLOGICAL CHARACTERISTICS, RESIDUES OF CONTAMINANTS AND PESTICIDES, LEVEL OF RADIOACTIVITY		
Index	Limit	Legal acts applied to the index
Coagulase positive staphylococci count, cfu/g	<10	CR (Commission Regulation) (EC) Nr.1441/2007;
Escherichia coli, cfu/g	<10	
Listeria monocytogenes	Absent in 25g	
Salmonella	Absent in 25g	-
Coliforms, cfu/g	<100	-
Yeasts and molds, cfu/g	<100	-
Chloramphenicol	Absent	EU CR (EEC) No. 470/2009
Aflatoxin M1*	< 0,05 µg/kg	EU CR (EC) No. 1881/2006
Pb*	< 0,02 mg/kg	
Pesticides	Absent	EU CR (EC) No.839/2008
Strontium 90	125 Bq/kg	Council regulation (EURATOM) No. 2218/89 1989 -07-18 d.
Cesium 137	1000 Bq/kg	

INFORMATION ABOUT POTENTIAL INCORRECT USE OF THE PRODUCT / STORAGE:

Injuring of the storage temperature - change the organoleptic, physic-chemical and microbiological properties.

PREPARATION AND (OR) TREATMENT BEFORE USAGE OR PROCESSING:

No additional processing prior to use is required.

*residues determined in raw milk according regulation

INFORMATION ON ALLERGENS (according the REGULATION (EU) No 1169/2011): **Milk and products thereof (including lactose)**; There is no other allergens or possible traces of them present in the product.

GMO STATUS (1829/2003/EC and 1830/2003/ EC): Product is GMO free, and doesn't contain any GMO additives and ingredients.

INFORMATION ON IONIZING RADIATION (Directive 1999/2/EC of the European Parliament): The product was not treated with ionizing radiation.

COMPLIANCE WITH SPECIAL REQUIREMENTS/QUALITY SYSTEMS: ISO 9001; ISO 14001; FSSC 22000; IFS Food; Halal.