

# PHYSICAL

Taste: typical of parsley onion cheese

Color: white and green

Smell: typical of parsley and onion

### **CHEMICAL ANALYSIS**

 Moisture
 max 3.5

 pH
 4.5 ±0.3

 Protein
 8 - %12

 Salt
 max%7

 Fat
 5 - %10

## **MICROBIOLOGICAL ANALYSIS**

Total Plate Counts
Coliforms
E. coli
Staphylococcus Aureus
Yeast & Moulds

4.5\*10<sup>4</sup> (cfu/g) max 10 (cfu/g) Negative (g) Negative (g) max 100 (cfu/g)





#### **PACKAGING**

Three-ply bags with polyethylene lining, net weight 25 kg 'big bag' type of packaging, weight according to the client's requirements

# SHELF LIFE

Product can be kept in an unopened packaging for 12 months, at temperature below 20 °c and humidity not exceeding 75%

#### WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage, and snack industries.

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