



Document # FORM 1 – S31D2	Date: 01-09-2019
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Version: 1

PRODUCT SPECIFICATIONS

*Brand	Krinos		
*Product name	Domestic Feta Cheese 10 lb (#20102)		
Product description/ Physical characteristics			
	A rich soft cheese with a slightly grainy texture and a salty and tangy taste enhanced by the brine solution. Made from rBST-free and rBGH-free milk.		
*Country of Origin	United States		
*Ingredients	Pasteurized Whole Milk, Skim Milk, Cream, Whey, Salt, Cultures, Enzymes, Potassium Sorbate, Guar Gum, Xanthan Gum		
*Allergens	Milk		
*Storage temperature	Store between 35-40 degrees F		
		Halal (YES or NO)	No
Organic (YES or NO)	No	*Non-GMO (YES or NO)	Yes
CHEMICAL CHARACTERISTICS			
Additional information on chemical characteristics can be added on a separate sheet as appropriate.			
pH	4.4-4.5	% Moisture	59-61%
% Salt	3-3.5%	Water Activity (aw)	
Other, please specify Fat	16%	Other, please specify Total Solid	39-41%

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*MICROBIOLOGICAL CHARACTERISTICS			
Total Plate Count	N/A	Bacillus cereus	N/A
Yeast Count	<10 cfu/ml	Clostridium	N/A
Mold Count	<10 cfu/ml	Listeria	Negative
Coliforms	<10 cfu/ml	Salmonella	Negative
E. coli	Negative	Staphylococcus aureus	N/A
Others (Please specify)			
*NUTRITIONAL INFORMATION			
Serving Size	28g		
Serving per Container	Varied		
Calories	60		
Calories from fat			
	Amount/Serving		%DV
Total Fat	4 g.		5%
Saturated Fat	3 g.		15%
Trans Fat	0 g.		0%
Cholesterol	15 mg.		5%
Sodium	220 mg.		9%
Total Carbohydrate	1 g.		0%

Prepared by: N. Pothiwit	Page 2 of 4
Approved by: C. Vergiris (President)	Effective date: 01-09-2019



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Dietary fiber	0 g.	0%
Total Sugar	1 g.	0%
Added Sugars	0 g.	0%
Protein	5 g.	10%
Vitamin A	0 IU.	0%
Vitamin C	0 mg.	0%
Vitamin D	0 mcg.	0%
Calcium	95 mg.	8%
Iron	0 mg.	0%
Potassium	37 mg.	0%

PACKAGING CHARACTERISTICS

Primary Packaging	Plastic Pails or plastic vacuum seal
Primary Labeling	White label, blue lettering
Secondary Packaging	
Secondary Labeling	
Tertiary Packaging	
Tertiary Labeling	

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Pallet Configuration	1		piece(s) per case
	10		case per layer
	10		layer per pallet
	Others (please specify):		
Total case per pallet	100		
*Lot identification code (Please <input checked="" type="checkbox"/> all that apply). If a calendar date is used please identify its format, for example MM/DD/YYYY or DD/MM/YYYY	Lot or batch number	X	Format: 123456789
	Julian date	X	Format: 12345 – Day milk was received at our facility
	Production date/Mfd.	<input type="checkbox"/>	Format: 67 – Day the batch of cheese was made
	Best before/Best by date	<input type="checkbox"/>	Format:
	Expiration date/Exp.	X	Format: MM/DD/YYYY
	Use before/Use by date	<input type="checkbox"/>	Format: