



## TECHNICAL DATA SHEET

### DESIGNATION AND DESCRIPTION

SENRAS CHEESE  
Aged for 30 days, soft texture, cow's milk

### COMPOSITION

Pasteurized cow milk, lactic yeast, rennet, salt and lysozyme (it contains egg white).

### DIRECTIONS FOR USE

Food product. Does not require heat treatment prior to consumption.

### CONSERVATION METHOD

Refrigerated between 0 °C and 10 °C.

### EXPIRATION DATE

See labeling.

### PHYSICAL APPEARANCE

Cheese in a wheel format, in a good state of freshness, without signs of chemical and microbiological changes, yellow color, taste and odor characteristic, soft and creamy texture, dry and uniform skin, without cracks and mold. Absence of dirt or foreign material. May appear mold in the skin, which should be cleaned with a brush or cloth. Veterinary control number.

ET.01: SENRAS CHEESE

### MICROBIOLOGICAL SPECIFICATIONS

Positive *Estafilococos coagulase* at 30°C (ufc/g): <1x10<sup>3</sup>

Positive *E. coli*  $\beta$  - *glucuronidase* (ufc/g): <1x10<sup>3</sup>

Detection of *Salmonella* /25g: Absence

Detection of *Listeria monocytogenes* /25g: Absence

### BAR CODE

56099482723271

### PACKAGING

Packed in cardboard box.  
Measures of cardboard box: 510 x 360 x 80

### LOGISTICS

Lot: internal code  
Veterinary control number: PT DLT 33 CE  
Expiration date  
Storage temperature  
Approximate weight on sale: 1/2 kg, 1kg and 1/3 Kg.

Mod. P.01.01 (V2.0)

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