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**LEGAL NAME OF THE PRODUCT**

Fresh, semi-soft and semi-fat cheese

**FANTASY OR COMMERCIAL DESIGNATION**

Homemade Cheese (Casero Cheese)

**BRANDS SUPPORTED BY THIS TECHNICAL SHEET**

COLACTEOS

**SANITARY REGISTRY NUMBER**

RSAN02100499

**COMMERCIAL PRESENTATION**

Units of 200, 350 and 1000 grams (cake)

**PHYSICAL DESCRIPTION OF THE PRODUCT**

It is a product with a grainy texture, white color, a slightly salty taste and a milky aroma.

**QUALITATIVE COMPOSITION**


Pasteurized semi-skimmed milk, iodized and fluoridated refined salt (sodium chloride), stabilizer (Calcium chloride), preservative (potassium nitrate), stabilizer (Carrageenan), enzyme (rennet), lactic culture.

**LEGISLATION APPLICABLE TO THE PRODUCT**

Resolution No. 02310 of February 24, 1986 of the Ministry of Health, Resolution No. 01804 of February 3, 1989 of the Ministry of Health, Resolution No. 005109 of December 29, 2005 of the Ministry of Social Protection, Decree No. 616 of 28 February 2006 of the Ministry of Social Protection, Resolution 000017 of 2012 of the Ministry of Agriculture and Rural Development, Resolution 333 of February 10, 2011 Ministry of Social Protection.

**CASERO CHEESE**

<b>Approved by:</b>	<b>Reviewed: 10/0919</b>
<b>Maria Isabel Delgado Luna</b>	
<b>TECHNICAL DIRECTOR</b>	

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### PHYSICOCHEMICAL ANALYSIS

CHARACTERISTIC	SPECIFICATIONS	METHOD	FREQUENCY
Fat material, dry extract % mm	40-44	Van Goulik	One sample per pothole
Moisture content %	56-58	Infrared	One sample per pothole
Determination of pH	6.4-6.6	Potentiometer	One sample per pothole

### CHARACTERISTICS AND TEST METHOD TO BE CARRIED OUT MICROBIOLOGICAL ANALYSIS


CHARACTERISTIC	ESPECIFICACIONES	METHOD	FREQUENCY
Total coliforms / g	Less than 50 UFC	Plate Count (Crystal Violet Agar)	One sample per pothole
Fecal coliforms / g	Less than 10 UFC	Plate Count (Chromocult Agar)	One sample per pothole
Coagulase positive staphylococci / g	Less than 1000 UFC	Petrifilm	Once a week / pothole, special test.
Fungus / g	Less than 100 UFC	Plate count (Ogy Agar)	One sample per pothole
Salmonella / 25 g	Absence	Plate count (Rambach Agar)	Once a week / pothole, special test
Listeria monocytogenes / 25g	Absence	Plate count (Oxford Agar and Palcam)	Once a week / pothole, special test.

### PRODUCT SHELF LIFE

Homemade cheese / Casero Cheese has a shelf life of 40 days from the date of dispatch as long as it is subjected to refrigeration conditions of 2 to 6°C in storage.

#### CASERO CHEESE

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### HANDLING AND SPECIAL CONTROLS DURING DISTRIBUTION AND COMMERCIALIZATION

The scope of this paragraph is up to the distribution of the product, for which refrigerated trucks are used to transport food, which must be washed and disinfected, dry, free of odors-insects-rodents and fissures of the van. In addition, they are supplied with a "Delta-Trak" temperature control.

### STORAGE CONDITIONS TO BE TAKEN INTO ACCOUNT IN THE PRODUCT

This product should be stored and displayed refrigerated in dry and clean places at temperatures between 2-6 ° C

### INSTRUCTIONS FOR USE

Used to accompany with arequipe / dulce de leche, jam, in hot drinks (coffee, panela water).

### PACKAGING SPECIFICATIONS

A coextruded plastic packaging is used, a flexible type made up of polyamides, adhesive and polyethylene that allows to create a vacuum.

### MANUFACTURER'S INFORMATION

Colácteos - Cooperativa de Productos lácteos de Nariño. Guachucal (Nariño) Kilometer 1.5 Via Cumbal.  
Tel. 7778204. [servicioalcliente@colacteos.com](mailto:servicioalcliente@colacteos.com)

CASERO CHEESE

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