



## **IQF Feta cubes**

**IQF Feta cubes** is a fresh cheese **made in Greece** from pasteurized sheep and goats' milk. This original Feta cheese origin **denomination is protected by EU regulation**.



The product is **cleverly portioned** in cubes and **very easy to use**.

**Feta** loaves are cut in cubes to proper dimensions and **matured in brine**. At maturity the cubes are individually quick frozen to **stop the ageing process**.

**Product loss is virtually nil** so the use of IQF frozen is **more economical** over regular chilled Feta in loaves or cubes. It is also more **practical** and **hygienic** with the **absence of brine**.

Kitchen professionals can design **new recipes** with **typical Mediterranean flair and flavour** and keep a **tight control on costs**.

Typical **applications** are : **salads, savoury pies, filo pastry, antipasti**



This product offers all the advantages associated with IQF Cheese products :

- Taste and texture identical to the original product
- Stable and reliable quality, bag after bag
- Fixed ingredient cost thanks to simple portion control
- Easy handling, frozen or thawed
- No clumping and no anti-caking agents added
- Efficient stock management with minimum 12 month shelf life



<b>Appearance</b>	paste is stark white with few openings
<b>Texture (thawed)</b>	grainy and crumbly, keeps shape identity when heated
<b>Cube weight</b>	2,5 gram app.
<b>Cube dimensions</b>	14 x 14 x 14 mm irregular, up to 15% crumble
<b>Taste</b>	slightly acid, medium strong, typical of original Feta
<b>Ingredients</b>	pasteurized sheep and goats' milk, salt, lactic cultures, animal rennet

\* more info on PDO agricultural products ?

go to : [http://ec.europa.eu/agriculture/capexplained/quality/index\\_en.htm](http://ec.europa.eu/agriculture/capexplained/quality/index_en.htm)

#### **Nutritional Values**

**per 100 g**

Energetic value	1164 KJ – 281 kCal
Protein	16,8 g
Lipids	23,5 g
Of which saturated	14,5 g
Carbohydrates	0,5 g
Of which sugar	0,3 g
Sodium	920 mg
Fibers	0 g

#### **Microbiological data**

**typical per**

Coliforms	< 1000 / g
Staphylococcus aureus	< 100 / g
Salmonella	abs. / 25g
Listeria monocytogenes	abs. / 25g

#### **Analytical data**

**typical**

Dry matter	44% min.
Fat in total weight	23,5%
Fat on dry matter	> 45%
Salt (NaCl)	2.0-4.0%



**Packing**

For chain stores and points of sale  
1,3kg net weight clear plastic tubs with re-sealable lid  
8 x 1,3kg outer carton  
42 cartons per pallet (7 layers of 6 cartons)

For the Food Industry  
Blue sealed plastic bags  
2 x 3,0Kg outer carton  
81 cartons per pallet (9 layers of 9 cartons)

**Shelf life frozen**  
**Shelf life defrosted**

24 months at -18° Celsius  
4 days between 2 and 6° Celsius  
Do not freeze a thawed product

**Origin**  
**Certification**

Greek product, packed in France  
Plant is HACCP, IFS certified  
Full up and down traceability

**Major allergens**

Milk

**Declaration**

product does not contain any ingredient, flavoring or additive from  
GMO origin as defined by current EU legislation

