

		PRODUCT SPECIFICATION SHEET					Código: FTC-SIG-19	Version: 1 Aug 2025	
PRODUCT		WASHED RIND GOAT MILK CHEESE MONJE DEL PARAMO					FDA FACILITY NUMBER:		16737174616
MILK		COW		GOAT			MIXED		
PRODUCT INGREDIENTS		Pasteurized goat milk, salt, rennet, calcium chloride (Stabilizer), cultures							
SENSORY ATTRIBUTES		Washed rind cheese: GOAT Y TANG, EARTHY & DEEP MUSHROOM FLAVOUR WITH A PUNGENT MUSTY AROMA							
		Texture:	Firm	Color:	Orange-hued rind with an ivory interior			Aroma:	PUNGENT MUSTY AROMA
MICROBIOLOGICAL SPECIFICATIONS		PARAMETER		Limit	SAMPLING	n	C	m	M
		Escherichia coli		NA	3	5	0	<10 ufc/ml	—
		Coagulase-positive staphylococci		8	3	5	1	10 ² ufc/ml	10 ³ ufc/ml
		Salmonella spp.		10	2	5	0	Absent in 25g	—
		Listeria monocytogenes		10	2	5	0	Absent in 25g	—
PHYSICOCHEMICAL PROPERTIES		PARAMETER		Method			Measure		
		Fat in Dry Matter		Gerber, AOAC 2000.18 21st			20% min		
		Humidity %		Oven Drying, AOAC 926.08 (21st Edition)			45% max		
		Protein %		Kjeldahl, AOAC 2001.14 21st			N.A		
ALLERGENS		Allergen	In product	May contain	Processed in the same facility				
		Crustacean Shellfish	No	No	No				
		Egg	No	No	No				
		Fish	No	No	No				
		Peanut	No	No	No				
		Soy	No	No	No				
		Milk	Yes	Yes	Yes				
		Tree Nuts	No	No	No				
		Sesame	No	No	No				
		Wheat	No	No	No				
Sulfites	No	No	No						
NUTRITION FACTS		Nutrition Facts Servings 7.5, Serving size: 1oz (28g), Amount per servings: Calories 130, Total Fat 11g (14%DV), Sat Fat.7g (36%DV), Trans Fat 0g, Cholest. 28mg (9%DV), Sodium 221mg (10%DV), Total Carb. 0g (0%DV), Fiber 0g (0% DV), Total Sugars 0g (Incl. 0g Added Sugars,0% DV), Protein 8g, Vit D (0%DV), Calcium (4%DV), Iron (2 %DV), Potas.(1%DV) Percent Daily. Values are based on a 2,000 calorie diet.							
AGE		8 to 12 weeks							
LOTE IDENTIFICATION AND EXPIRATION DATE		Lot : Capital letter L., date of production (day DD, month MM, year YY of production; capital letter M " L. 090725M " Expiration date: Abbreviation for expiration (Exp.) and then Month MM/Day DD/Year YY " Exp. 01/05/26 "							
SHELF LIFE		180 days							
HANDLING AND CONSERVATION		Transport and storage conditions: keep refrigerated (35 to 39°F)							
PACKAGING		Vacuum sealed polyethylene plastic bag for each Cheese unit (7.5 oz)							