
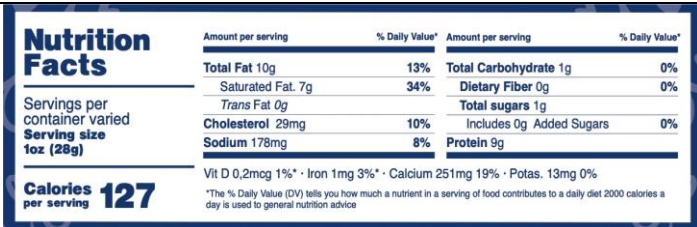
		PRODUCT SPECIFICATION SHEET					Código: FTC-SIG-17		Version: 1 Aug 2025		
PRODUCT		AGED GOAT MILK CHEESE FLOR DE MONTAÑA					FDA FACILITY NUMBER:			16737174616	
MILK		COW		GOAT			MIXED				
PRODUCT INGREDIENTS		Pasteurized goat milk, salt, rennet, calcium chloride (stabilizer), cultures									
SENSORY ATTRIBUTES		Aged cheese with a natural rind: Firm but silky texture in mouth. Lightly sweet flavor, with hints of brown sugar and nuts									
		Texture:	Firm		Color:	Ivory			Aroma:	Caramel and nutty 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									
AGE		16 to 30 weeks									
LOTE IDENTIFICATION AND EXPIRATION DATE		Lot : Capital letter L., date of production (day DD, month MM, year YY of production; capital letter P "L. 220525P" Expiration date: Abbreviation for expiration (Exp.) and then Month MM/DD Year YY "Exp. 02/16/26"									
SHELF LIFE		270 days									
HANDLING AND CONSERVATION		Transport and storage conditions: keep refrigerated (35 to 39°F)									
PACKAGING		Vacuum sealed polyethylene plastic bag for the Cheese wheel (4 to 5 kg)									