FETA CHEESE SPECIFICATIONS

(Feta in Brine) AND (Vacuum Pac)

Fat (Mojonnier) 17%
Moisture (Vacuum Oven) 60%
Total Solid 40%
PH 4.40-4.45
Shelf Life: 1 year for feta in brine and 180 days for vacuum pack. (After packed)
Ingredients: Cultured Pasteurized Milk, Salt, Enzymes
Salt: 3% - 3.3%
Kosher: Kō
Storage: Refrigerated between 36°F-40°F

(Crumbled Feta)

Fat (Mojonnier) 17%
Moisture (Vacuum Oven) 60%
Total Solid 40%
PH 4.40-4.45
Shelf Life: 90 days. (After packed)
Ingredients: Cultured Pasteurized Milk, Salt, Enzymes, Cellulose Powder
Salt: 3% - 3.3%
Kosher: Kō
Storage: Refrigerated between 36°F-40°F

The laboratory analysis indicted products were in compliance with the bacteriological and chemical standards of the New York State Department of Agriculture and Market Rules and Regulations. Please note: All feta cheese products that are packaged for Tsitalia are Trans Fat free.