

# Lacnea

## EDAM CHEESE

### **Analysis:**

Fat in dry matter	min. 30%, 40%, 45 %
Dry matter	min. 50%, 53%, 56%
Salt	< 1,5 %
Salmonellas	negative
Coli bact.	negative

**Packing:** loaves of approx. 2,5-3 kgs in red cryovac, in cartons of 4 pcs or blocks of approx. 16 kgs

**Shelf life:** 6-12 months