Sandhurst Fine Foods
4-6 Kiama Street,
Miranda NSW 2228 Australia
E:info@sandhurstfinefoods.com.au
T:+61 2 9522 4522 | **F:** +61 2 9522 4139
www.sandhurstfinefoods.com.au

DATE: 19/06/2025

PRODUCT SPECIFICATION: Danish Feta Cheese

PRODUCT CODE: SFDANFET3(2)

COUNTRY OF ORIGIN: Made in Australia from less than 10% Australian ingredients.

INGREDIENTS: Danish Feta Cheese **(Milk)** (Green Palm Oil, Lactic Acid Culture **(Milk)**, Microbial Rennet) (60%)), Water, Salt, Firming Agent (509).

PERCENTAGE OF AUSTRALIAN INGREDIENTS: <10%

WEIGHT DECLARATION: Net Weight: 3000 g, Drained Weight: 1980g

PACKAGING: 2 x 3000g(Buckets)

SHELF LIIFE: 120 days

SHELF LIFE AFTER OPENING: Once opened keep refrigerated, covered in brine and consume within 14 days of opening.

RECOMMENDED STORAGE CONDITIONS: Keep refrigerated at 0-5°C at all times.

MANDATORY WARNING & ADVISORY STATEMENT: Contains Milk.

NUTRITION INFORMATION: Servings per package 39.6, Serving size: 50 g

	Average per serve	**Average qty per 100g**
Energy	572 kJ	1143 kJ
Protein	4.3 g	8.5 g
Fat, total	13.0 g	26.0 g
Saturated	6.0 g	12.0 g
Carbohydrate	LESS THAN 1 g	1.0 g
Sugars	LESS THAN 1 g	1.0 g
Sodium	885 mg	1769 mg

***Information is based on average values and drained weight of product.**

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1. PHYSICAL:

a. Taste: Lactic taste, briny and fresh, with no off after taste.

b. Smell: Pleasant smell, with no off odour.

c. Colour: Creamy, white and glossy.

d. Texture: Creamy and firm. Soft and textured.

2. CHEMICAL

a. pH: 4.5

3. MICROBIOLOGICAL

a. E. coli: < 10 cfu /g

b. Yeasts & Moulds: < 1000 cfu /g

c. Salmonella: Not detected /25g

d. Listeria: Not detected /25g

e. Staph Aureus: < 10 cfu /g

4. ALLERGENS: **Contains Milk.**

5. HALAL: Yes

6. GMO Free? Yes

7. Suitable for vegans: No