

# vitadairy



## Yellow semi-hard cow cheese

Ingredients: Natural cow milk, rennet, starter culture, calcium chloride, salt  
The product contains milk, milk products and lactose

### ADVANTAGES:

Prepared from natural cowmilk  
Free from: GMO, preservatives & gluten  
Product is suitable for VEGETARIANS



Vegetarian



Gluten free



Matured

Produced in EU for Bio Planet Bulgaria Ltd,  
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Nutrition information in 100 g product	
Energy (KJ/kCal)	1361kJ/296Kcal
Fat, total	23,7 g
- of which saturated fatty acids	16,9 g
Carbohydrate, total	3 g
- of which sugars	3 g
Fibers	0 g
Proteins	23,7 g
Salt	2 g
Storage conditions 2-6 °C   Shelf life: 12 months	
Please dispose of pack thoughtfully	
Keep in fridge after opening at 2-6 °C for 10 days	
Product is ready for consumption	
ORIGIN: BULGARIA	

### AVAILABLE PACKAGES:

#### Vacuum packs

200 g square form  
400 g square form  
1000 g disc  
8 kg disc

Plastic box  
N/A

Metal can  
N/A

### LOGISTIC INFORMATION for 200 g vacuum pack:

#### Product:

Net weight: 200 g  
Gross weight: 204 g  
Dimentions: 14/11/2.5 cm  
Barcode: 3800216784704  
Taric/HS: 0406000000 / 0406

#### Carton:

Barcode: 3800216784735  
Items in carton: 12  
Weight: 2,56 kg  
Dimentions: 35/12.5/13 cm

#### Pallet:

Cartons in pallet: 240  
Cartons per pallet layer: 20  
Layers per pallet: 12  
Items per pallet: 2880  
Net weight: 576kg  
Gross weight: 643kg  
Dimentions: 120/80/168 cm

#### Loading:

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