

EMBORG FETA

APPLICATION

In baked or chilled recipes, this white brine cured skimmed cow milks cheese delivers a consistent tangy and milky flavor with a creamy smooth mouthfeel.

FACTS

Brined protected white cheese with a firm compact texture.

Smooth texture with tangy savory taste and a creamy fullness.

Classic in cold dishes from a la carte to buffets.

Controlled flow and caramelization during baking or broiling.

BENEFITS

→ Allows efficient handling, cutting and even crumbling.

→ Great in both hot and cold applications, cut, broken even blended.

→ Perfect with salads, crisp fruits, nuts, breads and sweet chutneys.

→ Excellent usage stuffed in pies, pastries, omelets or topped on pizzas and breads.



Serving / Texture



Packshot



Outer case



EMBORG FETA

Item No.: 109569

Type: White cheese

Texture: Soft white cheese, compact, slicable

Smell and Taste: Fresh, salt, sourish

Ingredients: Pasteurised milk (Cow milk), salt, Lactic culture, rennet (microbial)

Nutrition information:

	Nutrition per 100 g
Energy	1061 kJ / 256 kcal
Protein	13 g
Carbohydrate	1,5 g
- of which sugars	1,5 g
Fat	22 g
- of which saturates	12,4 g
Salt	3,3 g

Shelf life:

12 months

Origin:

Denmark

Storage:

Chilled, 2-5°C

Packaging and logistic details

Packaging type: Tin

Net weight per unit: 4 kg

Net weight per carton: 12 kg

Gross weight per carton: 18,00 kg

Item per carton: 3 x 4 kg

Cartons per layer: 15

Cartons per pallet: 45

Product dimensions (HxWxD): 114 x 247 x 247

Carton Dimensions (HxWxD): 342 x 247 x 247

