

LATVIA
LV P 0195 001
ES

QUALITY CERTIFICATE



Certificate N° 855/26

Invoice: RPK8411666

Date : 07.09.2026

Physical and chemical analysis:

N°	Name of product	Quantity	Fat content in dry matter %	Moisture, max %	pH	Production date	Best before
1	Cream cheese PLAI 24% 10kg	884	66±4	64.5±2	4,9±0,3	29.08.2026	25.05.2027
2	Cream cheese PLAI 24% 3kg	800	66±4	64.5±2	4,9±0,3	30.08.2026	26.05.2027
Net weight: 13640.000 kg		1684					

Coliforms (30 °C) in 1 g of the product: n=5, c=2, m=100, M=1000

E. coli in 1 g of the product: n=5, c=2, m=100, M=1000

Coagulase-positive staphylococci in 1 g of the product: n=5, c=2, m=100, M=1000

Listeria monocytogenes in 25 g of the product: n=5, c=0, absent

Salmonella spp. in 25 g of the product: n=5, c=0, absent (not allowed)

Salt content: max 1.3%

Storage temperature: from +2.0 °C to +6.0 °C

The content of toxic elements, aflatoxin M1, antibiotics, inhibitory substances, pesticides, and radionuclides meets the hygienic standards of food quality and safety, as well as EU requirements regarding food contamination. The product does not contain GMOs.



REPUBLICA MOLDOVA
AGENCIA NATIONALA
PENTRU SIGURANTA ALIMENTELOR
Postul de inspectie la frontiera
LEUSENI-ALBITA
INTRAREA permisă

A/S "RIGAS PIENA KOMBINATS"
Laboratory Leo Liepiņš
Kīmiķis



PENTRU SIGURANȚA ALIMENTELOR
Postul de inspecție la frontieră
LEUȘENI-ALBIȚA
INTRAREA permisă

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