



Product Specification

LACTOSE FREE MOZZARELLA FIOR DI LATTE 200GR

approval date: 29/10/2020



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFMPU0139
EAN ITEM CODE	8006103102445
EAN BOX CODE	18006103102442
DESTINATION OF SALE	RETAIL
PRODUCT CATEGORY	LACTOSE FREE MOZZARELLA CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	18 DAYS
PRESERVATION TEMPERATURE	Keep in refrigerator between 0 and +4°C. Once opened, the product must be stored in refrigerator between 0 and +4°C, kept in its own brine, well protected, for a maximum of 24 hours and consumed as soon as possible
NET WEIGHT	200 g
GROSS WEIGHT	400 g

PRODUCT CHARACTERISTICS

SHAPE	SPHERIC
COLOUR	GLOSSY WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT AND ELASTIC
TASTE	SWEET
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED BAG
UNITS PER PACKGING	1
UNITS PER BOX	8
BOX DIMENSIONS (LxWxH)cm	39.2 x 29.5 x 12.5
BOX GROSS WEIGHT	4.6 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 117
NUMBER OF BOXES PER LAYER	8
NUMBER OF LAYERS	8
BOXES PER PALLET	64
TARIC CODE	04061030

THE AVERAGE VALUES ARE MEASURED ON THE DAY THAT THE GOODS LEAVE THE FACTORY

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	65,32%
DRY MATTER	34,68%
FAT	17,00%
FAT ON DRY MATTER	49,02%
PROTEIN	16,10%
PROTEIN ON DRY MATTER	46,42%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	915/220 KJ/100g-kcal/100g
FAT	17 g/100g
OF WHICH SATURATES	9,0 g/100g
CARBOHIDRATE	0,7 g/100g
OF WHICH SUGARS	0,2 g/100g
PROTEIN	16 g/100g
SALT	0,60 g/100g
LACTOSE	<0,01 g/100g

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	≤1000 Ufg/g
ESCHERICHIA COLI	≤100 Ufg/g
STAPHYLOCOCCUS AUREUS	≤100 Ufg/g
SALMONELLA	Absent on 25 g
LISTERIA MONOCYTOGENES	Absent on 25 g
MOULD AND YEAST	≤1000 Ufc/g

ALLERGENS

NAME	YES/NO
Cereals contain glutine and by-product	NO
Shellfish and by-product	NO
Eggs and products containing eggs	NO
Fish and products containing fish	NO
Peanuts and by-product	NO
Soya and products containing soy	NO
Milk and products containing milk	YES
Fruit and by-products	NO
Celery and products containing celery	NO
Mustard and products containing mustard	NO
Sesame seeds or by-products	NO
Lupins and by-products	NO
Mollusc and by-products	NO
Sulphur dioxide and sulfites in concentration higher than 10 mg/kg or 10 mg/l like SO2	NO

CERTIFICATION



CERTIFICAZIONE ISO 22005

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