



Product Specification

**MOZZARELLA FIOR DI LATTE JULIENNE**

approval date: 06/03/2020



INFORMAZIONI GENERALI

EEC MARK	
INTERNAL CODE	PFPPU1138
EAN ITEM CODE	8006103110747
EAN BOX CODE	18006103110744
DESTINATION OF SALE	HO.RE.CA./ FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN JULIENNE STRIPES
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	21 DAYS
PRESERVATION TEMPERATURE	Keep in refrigerator between 0 and +4°C
NET WEIGHT	2,5 Kg

PRODUCT CHARACTERISTICS

SHAPE	JULIENNE STRIPES
COLOUR	GLOSSY WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	STRIPES
TEXTURE	SOFT
TASTE	SWEET
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED TRAY UNDER A PROTECTIVE ATMOSPHERE
UNITS PER PACKING	1 TRAY OF 2,5 Kg
UNITS PER BOX	2
BOX DIMENSIONS (LxWxH)cm	33,5 x 27 x 19
BOX GROSS WEIGHT	5,6 Kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 175
NUMBER OF BOXES PER LAYER	9
NUMBER OF LAYERS	5
BOXES PER PALLET	45
TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	55,00%
DRY MATTER	45,00%
FAT	26,00%
FAT ON DRY MATTER	57,78%
PROTEIN	20,00%
PROTEIN ON DRY MATTER	44,44%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	1319-318 kJ/100g-kcal/100g
FAT	25 g/100 gr
OF WHICH SATURATES	18 g/100 g
CARBOHIDRATE	1,9 g/100 g
OF WHICH SUGARS	0,5 g/100 g
PROTEIN	22 g/100 g
SALT	0,70 g/100 g

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	≤1000 Ufg/g
ESCHERICHIA COLI	≤100 Ufg/g
STAPHILOCOCCUS 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

CERTIFICATIONS

