





Product Specification																																														
WHITE SCAMORZA 270 GR X 4																																														
approval date: 26/06/2020																																														
GENERAL INFORMATION																																														
EEC MARK																																														
INTERNAL CODE	PFSPU1141																																													
EAN ITEM COD	2761424																																													
EAN BOX CODE	98006103101328																																													
DESTINATION OF SALE	FOOD SERVICE/ FOOD INDUSTRY																																													
PRODUCT CATEGORY	FRESH STRETCHED CHEESE																																													
PRODUCT DESCRIPTION	FRESH SCAMORZA CHEESE																																													
INGREDIENTS	MILK, STARTER CULTURE, SALT, RENNIN, PRESERVATIVE: SORBIC ACID																																													
SHELF LIFE	31 DAYS																																													
PRESERVATION TEMPERATURE	To keep at a temperature from 0 °C to +4 °C																																													
NET WEIGHT	About 270 GR x 4 pieces (variable weight)																																													
PRODUCT CHARACTERISTICS	LOGISTIC CHARACTERISTICS																																													
SHAPE	PEAR	PACKAGING	TRAY HEAT-SEALED IN PROTECTED ATMOSPHERE																																											
COLOUR	SOFT YELLOW STRAW	UNITS PER PACKAGING	4 PIECES PER TRAY																																											
EXTERNAL APPEARANCE	UNIFORM	UNITS PER BOX	1 tray																																											
INTERNAL APPEARANCE	COMPACT AND ELASTIC	BOX DIMENSIONS (LxWxH)cm	18 x 18 x 10																																											
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	1,3 kg																																											
TASTE	FRESH MILK	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 67																																											
FLAVOUR	PLEASANT	NUMBER OF BOXES PER LAYER	24																																											
		NUMBER OF LAYERS	5																																											
		BOXES PER PALLET	120																																											
		TARIC CODE	04061030																																											
THE AVERAGE VALUES ARE MEASURED ON THE DAY THAT THE GOODS LEAVE THE FACTORY																																														
CHEMICAL AND PHYSICAL FEATURES	NUTRITION DECLARATION (values for 100g)	MICROBIOLOGIC FEATURES																																												
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