



Product Specification

HAND-COLLECTED RICOTTA CHEESE 1.7 KG

approval date: 07/01/2020



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFRPU1533
EAN ITEM CODE	2235900
EAN BOX CODE	98006103100901
DESTINATION OF SALE	FOOD SERVICE/FOOD INDUSTRY
PRODUCT CATEGORY	RICOTTA CHEESE
PRODUCT DESCRIPTION	RICOTTA CHEESE
INGREDIENTS	WHEY OF MILK, MILK, SALT, ACIDITY REGULATOR: LACTID ACID
SHELF LIFE	16 DAYS
PRESERVATION TEMPERATURE	from 0°C to +4°C
NET WEIGHT	ABOUT 1.7 kg (variable weight)

PRODUCT CHARACTERISTICS

SHAPE	TRUNK-CONE
COLOUR	WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT
TASTE	SWEET, OF FRESH MILK
FLAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	SINGLE HEAT - SEALED CUP
UNITS PER PACKAGING	1
UNITS PER BOX	2
BOX DIMENSIONS (LxWxH)cm	13 x 23.5 x 45
BOX GROSS WEIGHT	4.2 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 285
NUMBER OF BOXES PER LAYER	7
NUMBER OF LAYERS	6
BOXES PER PALLET	42
TARIC CODE	04061050

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	78,61%
DRY MATTER	21,39%
FAT	10,00%
FAT ON DRY MATTER	42,75%
PROTEIN	10,00%
PROTEIN ON DRY MATTER	42,75%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	603/145 kJ/100g-kcal/100g
FAT	10 g/100g
OF WHICH SATURATES	7,0 g/100g
CARBOHIDRATE	3,7 g/100g
OF WHICH SUGARS	2,3 g/100g
PROTEIN	10 g/100g
SALT	0,20 g/100g
CALCIUM	330 mg/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
BACILLUS CEREUS	Absent on 25 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



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