



Product Specification

MOZZARELLA CUBES "TOP QUALITY" 3 KG

approval date: **06/03/2020**



GENERAL INFORMATION

EEC MARK		
INTERNAL CODE		PFPPU2135
EAN ITEM CODE		8006103110730
EAN BOX CODE		18006103110737
DESTINATION OF SALE		FOOD SERVICE / FOOD INDUSTRY
PRODUCT CATEGORY		MOZZARELLA STRETCHED CHEESE IN CUBES
PRODUCT DESCRIPTION		STRETCHED CUBED CHEESE
INGREDIENTS		MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE		21 DAYS
PRESERVATION TEMPERATURE		from 0°C to + 4°C
NET WEIGHT		3 KG

PRODUCT CHARACTERISTICS

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

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED TRAY UNDER A PROTECTIVE ATMOSPHERE
UNITS PER PACKGING	1
UNITS PER BOX	2
BOX DIMENSIONS (LxWxH)cm	33,5 x 27 x 19
BOX GROSS WEIGHT	7 kg
PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 110
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	45,80%
DRY MATTER	54,20%
FAT	24,50%
FAT ON DRY MATTER	45,20%
PROTEIN	22,30%
PROTEIN ON DRY MATTER	41,14%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	1301/313 kJ/100g-kcal/100g
FAT	25 g/100g
OF WHICH SATURATES	18 g/100g
CARBOHIDRATE	0,9 g/100g
OF WHICH SUGARS	0,5 g/100g
PROTEIN	22 g/100g
SALT	0,70g/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



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