



Product Specification

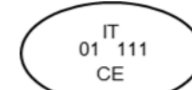
IQF FROZEN MOZZARELLA MICROPEARLS 0.5GR X 1KG

approval date: 14/10/2020



GENERAL INFORMATION

EEC MARK



INTERNAL CODE

PFMPU0052

EAN ITEM CODE

8006103101806

EAN BOX CODE

18006103101803

DESTINATION OF SALE

FOOD SERVICE

PRODUCT CATEGORY

FROZEN MOZZARELLA CHEESE

PRODUCT DESCRIPTION

FROZEN STRETCHED CHEESE

INGREDIENTS

MILK, STARTER CULTURE, SALT, RENNET

FROZEN SHELF LIFE

365 DAYS

PRESERVATION TEMPERATURE

To keep at -18°C. Once defrosted do not freeze again, keep between 0° and +4°C and consume within 96 hours.

NET WEIGHT

1Kg

PRODUCT CHARACTERISTICS

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

LOGISTIC CHARACTERISTICS

| | |
|-----------------------------|----------------------------|
| PACKAGING | PLASTIC BAG |
| UNITS PER PACKGING | 1 Kg og 0,5 gr Micropearls |
| UNITS PER BOX | 10 |
| BOX DIMENSIONS (LxWxH)cm | 37x30x25 |
| BOX GROSS WEIGHT | 11kg |
| PALLET DIMENSIONS (LxWxH)cm | 120x80x15 |
| NUMBER OF BOXES PER LAYER | 9 |
| NUMBER OF LAYERS | 6 |
| BOXES PER PALLET | 54 |
| TARIC CODE | 04061030 |

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

CHEMICAL AND PHYSICAL FEATURES

| parameters | value |
|-----------------------|--------|
| MOISTURE | 60,50% |
| DRY MATTER | 39,50% |
| FAT | 18,50% |
| FAT ON DRY MATTER | 46,83% |
| PROTEIN | 16,70% |
| PROTEIN ON DRY MATTER | 42,28% |

NUTRITION DECLARATION (values for 100g)

| parameters | value |
|--------------------|---------------------------|
| ENERGY | 989/238 kJ/100g-kcal/100g |
| FAT | 18 g/100g |
| OF WHICH SATURATES | 13 g/100g |
| CARBOHIDRATE | 1,0 g/100g |
| OF WHICH SUGARS | 0,2 g/100g |
| PROTEIN | 17 g/100g |
| SALT | 0,50 g/100g |

MICROBIOLOGIC FEATURES

| parameters | value |
|------------------------|---------------|
| TOTAL COLIFORM | ≤1000 Ufc/g |
| ESCHERICHIA COLI | ≤100 Ufc/g |
| STAPHILOCOCCUS AUREUS | ≤100 Ufc/g |
| SALMONELLA | Absent on 25g |
| LISTERIA MONOCYTOGENES | Absent on 25g |
| 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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