



Product Specification

IQF FROZEN RICOTTA CHEESE 250 GR

approval date: 14/09/2020



GENERAL INFORMATION

EEC MARK	
INTERNAL CODE	PFRPU0065
EAN ITEM CODE	8006103101851
EAN BOX CODE	18006103101858
DESTINATION OF SALE	FOOD SERVICE
PRODUCT CATEGORY	RICOTTA CHEESE
PRODUCT DESCRIPTION	IQF FROZEN RICOTTA CHEESE
INGREDIENTS	Whey of MILK, MILK, salt, acidity regulator: lactic acid, THICKENER: Guar gum E412, Xanthan gum E415, Carrageenan E407
SHELF LIFE	365 DAYS
PRESERVATION TEMPERATURE	To keep at a temperature of -18°C - Once the product is defrosted don't refreeze and could be kept in refrigerator at a temperature from 0° to +4°C. Once defrosted the product must be consumed within 96 hours.
NET WEIGHT	250 GR

PRODUCT CHARACTERISTICS

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

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED CUP WITH PLASTIC CAP
UNITS PER PACKAGING	1 PIECE PER CUP
UNITS PER BOX	12 CUPS
BOX DIMENSIONS (LxWxH)cm	34.5 x 23 x 12
BOX GROSS WEIGHT	3,5 kg
PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 15
NUMBER OF BOXES PER LAYER	10
NUMBER OF LAYERS	10
BOXES PER PALLET	100
TARIC CODE	04061050

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	
parameters	value	parameters	value	parameters	value
MOISTURE	76,00%	ENERGY	603/145 kJ/kcal	TOTAL COLIFORM	≤1000 Ufc/g
DRY MATTER	24,00%	FAT	10g/100g	ESCHERICHIA COLI	≤100 Ufc/g
FAT	10,50%	OF WHICH SATURATES	7,0g/100g	STAPHILOCOCCUS AUREUS	≤100 Ufc/g
FAT ON DRY MATTER	43,75%	CARBOHIDRATE	3,7g/100g	SALMONELLA	Absent on 25 g
PROTEIN	9,29%	OF WHICH SUGARS	2,3g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	38,71%	PROTEIN	10g/100g	MOULD AND YEAST	≤1000 Ufc/g
		SALT	0,20g/100g	BACILLUS CEREUS	Absent on 25 g
		CALCIUM	180mg/100g		

23% NRV (NRV = Nutrient reference values)

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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