



Product Specification

FROZEN MOZZARELLA FIOR DI LATTE 100GR

approval date: 29/10/2020



GENERAL INFORMATION

EEC MARK	
INTERNAL CODE	PFMPU0076
EAN ITEM CODE	8006103102094
EAN BOX CODE	18006103102107
DESTINATION OF SALE	FOOD SERVICE
PRODUCT CATEGORY	FROZEN MOZZARELLA CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE
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	100gr
GROSS WEIGHT	180gr

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 PACKAGING	1
UNITS PER BOX	28
BOX DIMENSIONS (LxWxH)cm	37 x 25 x 12
BOX GROSS WEIGHT	7kg
PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 150
NUMBER OF BOXES PER LAYER	9
NUMBER OF LAYERS	11
BOXES PER PALLET	99
TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	62,42%
DRY MATTER	37,58%
FAT	18,60%
FAT ON DRY MATTER	49,49%
PROTEIN	16,70%
PROTEIN ON DRY MATTER	44,43%

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
STAPHYLOCOCCUS 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



CASEIFICIO PUGLIESE F.lli RADICCI S.p.A
Via E. Elia, 10 - 10020 LAURIANO (TO) Italia
Tel.: +39 011 2173100 www.casradicci.com info@casradicci.com