



Product Specification

IQF FROZEN MOZZARELLA MICROPEARLS 5GR X 1KG

approval date: 29/10/2020



GENERAL INFORMATION

EEC MARK		
INTERNAL CODE		PFMPU0182
EAN ITEM CODE		8006103102506
EAN BOX CODE		18006103102503
DESTINATION OF SALE		FOOD SERVICE
PRODUCT CATEGORY		FROZEN MOZZARELLA CHEESE
PRODUCT DESCRIPTION		FROZEN STRETCHED CHEESE
INGREDIENTS		MILK, STARTER CULTURE, SALT, RENNET
FROZEN SHELF LIFE		12 MONTHS
PRESERVATION TEMPERATURE		Keep at -18°C - Once opened, the product must be stored in refrigerator between 0 and +4°C for a maximum of 24 hours and consumed as soon as possible
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 PACKAGING	
UNITS PER BOX	11
BOX DIMENSIONS (LxWxH)cm	37 x 30 x 25
BOX GROSS WEIGHT	11,5 kg
PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 167
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	58,25%
DRY MATTER	41,75%
FAT	18,50%
FAT ON DRY MATTER	44,31%
PROTEIN	16,70%
PROTEIN ON DRY MATTER	40,00%

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



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