



Product Specification

MOZZARELLA FIOR DI LATTE SHREDDED FOR PIZZA

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



INFORMAZIONI GENERALI

EEC MARK	
INTERNAL CODE	PFPPU0193
EAN ITEM CODE	8006103102674
EAN BOX CODE	18006103102671
DESTINATION OF SALE	HO.RE.CA./ FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE SHREDDED
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	21 DAYS
PRESERVATION TEMPERATURE	Keep in refrigerator between 0 and +4°C
NET WEIGHT	3 KG

PRODUCT CHARACTERISTICS

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

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED TRAY UNDER A PROTECTIVE ATMOSPHERE
UNITS PER PACKING	1 TRAY OF 3 Kg
UNITS PER BOX	2
BOX DIMENSIONS (LxWxH)cm	33.5 x 27 x 19
BOX GROSS WEIGHT	6,6 Kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 175
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	55,00%
DRY MATTER	45,00%
FAT	26,00%
FAT ON DRY MATTER	57,78%
PROTEIN	20,00%
PROTEIN ON DRY MATTER	44,44%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	1319-318 kJ/100g-kcal/100g
FAT	25 g/100 gr
OF WHICH SATURATES	18 g/100 g
CARBOHIDRATE	1,9 g/100 g
OF WHICH SUGARS	0,5 g/100 g
PROTEIN	22 g/100 g
SALT	0,70 g/100 g

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

CERTIFICATIONS

