



Product Specification

**MOZZARELLA CHERRIES 11GR X 1KG**

approval date: 28/09/2020



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFMPU1119
EAN ITEM CODE	8006103100168
EAN BOX CODE	18006103100165
DESTINATION OF SALE	FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	MOZZARELLA STRETCHED CHEESE, IN BALL SHAPE, IN ITS OWN BRINE
INGREDIENTS	MILK, STARTER CULTURES, SALT, RENNET
SHELF LIFE	14 DAYS
PRESERVATION TEMPERATURE	Keep in refrigerators between 0°C and +6°C. Once opened, keep it in its own brine, well protected, for a maximum of 24 hours
NET WEIGHT	1Kg
GROSS WEIGHT	2 Kg

PRODUCT CHARACTERISTICS

SHAPE	ROUND SHAPE
COLOUR	GLOSSY WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT AND ELASTIC
TASTE	SWEET
FLAVOUR	DELICATE

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED TUB
UNITS PER PACKING	1
UNITS PER BOX	1
BOX DIMENSIONS (LxWxH)cm	18X18x10
BOX GROSS WEIGHT	2kg
PALLET DIMENSIONS (LxWxH)cm	80x120
NUMBER OF BOXES PER LAYER	24
NUMBER OF LAYERS	5
BOXES PER PALLET	120
TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	62,50%
DRY MATTER	37,50%
FAT	17,70%
FAT ON DRY MATTER	47,20%
PROTEIN	16,70%
PROTEIN ON DRY MATTER	44,53%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	952/229 kJ/100g-kcal/100g
FAT	18 g/100g
OF WHICH SATURATES	12 g/100g
CARBOHIDRATE	0,8 g/100g
OF WHICH SUGARS	0,2 g/100g
PROTEIN	17 g/100g
SALT	0,45 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.casaradicci.com info@casaradicci.com