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|  | SPECIFICHE TECNICHE DI PRODOTTO<br>PRODUCT DATA SHEET | ALLEGATO / ANNEX 1     |
|                                                                                  |                                                       | Rev. 22 del 20.11.2025 |
| MOZZARELLA                                                                       |                                                       |                        |

| <b>DENOMINAZIONE DI VENDITA</b>                                                    | Perlina, ciliegina, boccone, bocconcino, mozzarella/fior di latte, nodino, treccia                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|--|--|-----|---------|-------------------|----|--------|------|----|----------------------------|------|----|-------------|-------|----|-----------------|-------|----|----------|------|----|------|--------|---|
| <b>FORMATI</b> (peso sgocciolato)                                                  | perline: 5 g<br>ciliegina: 12 g<br>bocconcino: 30 g, 50 g<br>mozzarella/fiordilatte: 50 g, 100 g, 125 g, 180 g, 200 g, 250 g, 300 g, 500 g<br>nodino: 20 g, 50 g, 60 g, 125 g<br>treccia: 70 g, 80 g, 90 g, 100 g, 200 g, 250 g, 500 g, 1 kg, 3 kg                                                                                                                                                                                                                                                                                                                                                     |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>CATEGORIA PRODOTTO</b>                                                          | Formaggio fresco a pasta filata                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>DESCRIZIONE PRODOTTO</b>                                                        | <ul style="list-style-type: none"> <li>• Prodotto refrigerato, ottenuto dalla trasformazione di latte pastorizzato.</li> <li>• <b>Non contiene conservanti.</b></li> <li>• <b>Il prodotto è immerso in un liquido di governo</b></li> </ul>                                                                                                                                                                                                                                                                                                                                                            |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>INGREDIENTI</b>                                                                 | <b>LATTE</b> pastorizzato, sale, caglio microbico, fermenti lattici, correttore di acidità: acido lattico.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>ORIGINE DEL LATTE</b>                                                           | Italia                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>ALLERGENI</b>                                                                   | Latte e prodotti a base di latte (compreso il lattosio)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>CARATTERISTICHE CHIMICO – FISICHE</b>                                           | <ul style="list-style-type: none"> <li>• Umidità: 60 - 63 %</li> <li>• Grasso t.q.: 16 - 20 %</li> <li>• Materia grassa s.s.: <b>40 - 54 %</b></li> <li>• pH: 5.80 – 6.20</li> <li>• <b>aw: &gt; 0.98</b></li> <li>• Fosfatasi: negativa</li> </ul>                                                                                                                                                                                                                                                                                                                                                    |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>DICHIARAZIONE NUTRIZIONALE</b><br>Valori medi per 100 g di prodotto sgocciolato | <table border="1"> <thead> <tr> <th></th><th></th><th>AR%</th></tr> </thead> <tbody> <tr> <td>Energia</td><td>979 kJ / 236 kcal</td><td>12</td></tr> <tr> <td>Grassi</td><td>18 g</td><td>26</td></tr> <tr> <td>di cui acidi grassi saturi</td><td>11 g</td><td>55</td></tr> <tr> <td>Carboidrati</td><td>0,4 g</td><td>&lt;1</td></tr> <tr> <td>di cui zuccheri</td><td>0,3 g</td><td>&lt;1</td></tr> <tr> <td>Proteine</td><td>18 g</td><td>36</td></tr> <tr> <td>Sale</td><td>0,49 g</td><td>8</td></tr> </tbody> </table> <p>*Assunzione di riferimento di un adulto medio (8400 kJ/2000 kcal)</p> |     |  |  | AR% | Energia | 979 kJ / 236 kcal | 12 | Grassi | 18 g | 26 | di cui acidi grassi saturi | 11 g | 55 | Carboidrati | 0,4 g | <1 | di cui zuccheri | 0,3 g | <1 | Proteine | 18 g | 36 | Sale | 0,49 g | 8 |
|                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | AR% |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| Energia                                                                            | 979 kJ / 236 kcal                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 12  |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| Grassi                                                                             | 18 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 26  |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| di cui acidi grassi saturi                                                         | 11 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 55  |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| Carboidrati                                                                        | 0,4 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <1  |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| di cui zuccheri                                                                    | 0,3 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <1  |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| Proteine                                                                           | 18 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 36  |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| Sale                                                                               | 0,49 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 8   |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>CARATTERISTICHE ORGANOLETTICHE</b>                                              | La mozzarella presenta una superficie liscia, lucente, di colore bianco perlaceo, con una pelle molto sottile e leggerissima. Di consistenza, elastica e compatta. I fermenti lattici le conferiscono l'aroma tipico che si fonde col sapore acidulo e leggermente salato.                                                                                                                                                                                                                                                                                                                             |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |
| <b>CONDIZIONI DI CONSERVAZIONE E DI TRASPORTO</b>                                  | Temperatura di conservazione e trasporto a max +4°C.<br>Una volta aperta la confezione, conservare in frigorifero, nel proprio liquido di governo, e consumare entro 2 giorni.                                                                                                                                                                                                                                                                                                                                                                                                                         |     |  |  |     |         |                   |    |        |      |    |                            |      |    |             |       |    |                 |       |    |          |      |    |      |        |   |

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| MOZZARELLA                                                                       |                                                       |                        |

|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                      |                         |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
|-----------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|-------------------------|-------|-------------------------|-------------------------------------|-------|------------------------|------------|----------|---------|-------------------------------|----------|---------|
| <b>SHELF-LIFE</b>                                   | 18 giorni                                                                                                                                                                                                                                                                                                                                                                                                            |                         |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <b>CONSUMATORE PREVISTO E CATEGORIE DI RISCHIO</b>  | Il prodotto può essere consumato da tutti <u>ad eccezione dei soggetti allergici alle proteine del latte e degli intolleranti al latte e ai prodotti a base di latte (compreso il lattosio).</u>                                                                                                                                                                                                                     |                         |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <b>USO PREVISTO</b>                                 | <ul style="list-style-type: none"> <li>• Il prodotto è da considerarsi ready – to – eat</li> <li>• I consumatori finali possono anche aggiungere ad esso dei condimenti o utilizzarlo come ingrediente per preparazioni gastronomiche</li> </ul>                                                                                                                                                                     |                         |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <b>REQUISITI MICROBIOLOGICI</b>                     | Limiti previsti Reg. CE 2073/2005 e s.m.i. <table border="1"> <tr> <td><i>Escherichia Coli</i></td><td>UFC/g</td><td>100(m) /1000(M) n=5 C=2</td></tr> <tr> <td><i>Stafilococchi aureus coag. +</i></td><td>UFC/g</td><td>10 (m)/100 (M) n=5 C=2</td></tr> <tr> <td>Salmonelle</td><td>UFC/25 g</td><td>assenti</td></tr> <tr> <td><i>Listeria monocytogenes</i></td><td>UFC/25 g</td><td>assenti</td></tr> </table> |                         | <i>Escherichia Coli</i> | UFC/g | 100(m) /1000(M) n=5 C=2 | <i>Stafilococchi aureus coag. +</i> | UFC/g | 10 (m)/100 (M) n=5 C=2 | Salmonelle | UFC/25 g | assenti | <i>Listeria monocytogenes</i> | UFC/25 g | assenti |
| <i>Escherichia Coli</i>                             | UFC/g                                                                                                                                                                                                                                                                                                                                                                                                                | 100(m) /1000(M) n=5 C=2 |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <i>Stafilococchi aureus coag. +</i>                 | UFC/g                                                                                                                                                                                                                                                                                                                                                                                                                | 10 (m)/100 (M) n=5 C=2  |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| Salmonelle                                          | UFC/25 g                                                                                                                                                                                                                                                                                                                                                                                                             | assenti                 |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <i>Listeria monocytogenes</i>                       | UFC/25 g                                                                                                                                                                                                                                                                                                                                                                                                             | assenti                 |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <b>RESIDUI ED ADDITIVI</b>                          | Limiti previsti dal Regolamento (UE) 2023/915                                                                                                                                                                                                                                                                                                                                                                        |                         |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <b>IMBALLAGGI</b>                                   | Imballaggi primari                                                                                                                                                                                                                                                                                                                                                                                                   | PLASTICA                |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
|                                                     | Imballaggi secondari                                                                                                                                                                                                                                                                                                                                                                                                 | CARTONE o PLASTICA      |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |
| <b>STABILIMENTO DI PRODUZIONE E CONFEZIONAMENTO</b> | Capurso Azienda Casearia srl<br>Via Filippo Gisotti, 2<br>Gioia del Colle (BA) – 70023 Italia                                                                                                                                                                                                                                    |                         |                         |       |                         |                                     |       |                        |            |          |         |                               |          |         |

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| MOZZARELLA                                                                       |                                                       |                        |

| <b>SALES NAME</b>                                                   | Perlina, ciliegina, boccone, bocconcino, mozzarella/fior di latte, nodino, treccia                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
|---------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|--|--|-----|--------|-------------------|----|------|------|----|--------------------------------|------|----|---------------|-------|----|-----------------|-------|----|----------|------|----|------|--------|---|-------------------------------------------------------------|--|--|
| <b>SIZES</b> (drained weight)                                       | perline: 5 g<br>ciliegina: 12 g<br>bocconcino: 30 g, 50 g<br>mozzarella/fiordilatte: 50 g, 100 g, 125 g, 180 g, 200 g, 250 g, 300 g, 500 g<br>nodino: 20 g, 50 g, 60 g, 125 g<br>treccia: 70 g, 80 g, 90 g, 100 g, 200 g, 250 g, 500 g, 1 kg, 3 kg                                                                                                                                                                                                                                                                                                                                                                          |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>PRODUCT CATEGORY</b>                                             | Fresh pasta filata cheese                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>PRODUCT DESCRIPTION</b>                                          | <ul style="list-style-type: none"> <li>• Refrigerated product, obtained from the processing of pasteurized milk.</li> <li>• <b>Does not contain preservatives.</b></li> <li>• <b>The product is placed in a preserving liquid.</b></li> </ul>                                                                                                                                                                                                                                                                                                                                                                               |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>INGREDIENTS</b>                                                  | Pasteurized <b>MILK</b> , salt, microbial rennet, lactic cultures, acidity regulator: lactic acid.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>MILK ORIGIN</b>                                                  | Italy                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>ALLERGEN</b>                                                     | Milk and milk-based products (including lactose)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>PHYSICAL AND CHEMICAL CHARACTERISTICS</b>                        | <ul style="list-style-type: none"> <li>• Moisture: 60 - 63 %</li> <li>• Fat: 16 – 20 %</li> <li>• Fat content in dry matter: <b>40 - 54 %</b></li> <li>• pH: 5.80 – 6.20</li> <li>• <b>aw: &gt; 0.98</b></li> <li>• Phosphatase: negative</li> </ul>                                                                                                                                                                                                                                                                                                                                                                        |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>NUTRITION DECLARATION</b><br>Average values for 100 g of product | <table border="1"> <thead> <tr> <th></th><th></th><th>RI%</th></tr> </thead> <tbody> <tr> <td>Energy</td><td>979 kJ / 236 kcal</td><td>12</td></tr> <tr> <td>Fats</td><td>18 g</td><td>26</td></tr> <tr> <td>of which saturated fatty acids</td><td>11 g</td><td>55</td></tr> <tr> <td>Carbohydrates</td><td>0,4 g</td><td>&lt;1</td></tr> <tr> <td>of which sugars</td><td>0,3 g</td><td>&lt;1</td></tr> <tr> <td>Proteins</td><td>18 g</td><td>36</td></tr> <tr> <td>Salt</td><td>0,49 g</td><td>8</td></tr> <tr> <td colspan="3">* Reference intake of an average adult (8400 kJ/ 2000 kcal)</td></tr> </tbody> </table> |     |  |  | RI% | Energy | 979 kJ / 236 kcal | 12 | Fats | 18 g | 26 | of which saturated fatty acids | 11 g | 55 | Carbohydrates | 0,4 g | <1 | of which sugars | 0,3 g | <1 | Proteins | 18 g | 36 | Salt | 0,49 g | 8 | * Reference intake of an average adult (8400 kJ/ 2000 kcal) |  |  |
|                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | RI% |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| Energy                                                              | 979 kJ / 236 kcal                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | 12  |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| Fats                                                                | 18 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 26  |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| of which saturated fatty acids                                      | 11 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 55  |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| Carbohydrates                                                       | 0,4 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <1  |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| of which sugars                                                     | 0,3 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | <1  |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| Proteins                                                            | 18 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 36  |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| Salt                                                                | 0,49 g                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 8   |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| * Reference intake of an average adult (8400 kJ/ 2000 kcal)         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>ORGANOLEPTIC CHARACTERISTICS</b>                                 | Mozzarella has a smooth, shiny surface, a pearly white color, and a very thin, light rind. Its texture is elastic and compact.<br>Lactic ferments give it its typical aroma, which blends with its slightly sour and salty flavor.                                                                                                                                                                                                                                                                                                                                                                                          |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |
| <b>STORAGE AND TRANSPORT CONDITIONS</b>                             | Storage and Transport Temperature at max +4°C.<br>Once the package is opened, store in the refrigerator, in its own preserving liquid, and consume within 2 days.                                                                                                                                                                                                                                                                                                                                                                                                                                                           |     |  |  |     |        |                   |    |      |      |    |                                |      |    |               |       |    |                 |       |    |          |      |    |      |        |   |                                                             |  |  |

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| MOZZARELLA                                                                       |                                                       |                        |

|                                       |                                                                                                                                                                                                                                                                                                                                                                                                |                         |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|-------------------------|-------|-------------------------|-------------------------------------|-------|------------------------|------------|----------|--------|-------------------------------|----------|--------|
| SHELF-LIFE                            | 18 days                                                                                                                                                                                                                                                                                                                                                                                        |                         |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| INTENDED CONSUMER AND RISK CATEGORIES | The product can be consumed by everyone <u>except those allergic to milk protein and those intolerant to milk and milk products (including lactose).</u>                                                                                                                                                                                                                                       |                         |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| INTENDED USE                          | <ul style="list-style-type: none"> <li>• The product is considered ready-to-eat.</li> <li>• End consumers may also add seasonings or use it as an ingredient in culinary preparations.</li> </ul>                                                                                                                                                                                              |                         |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| REQUIREMENTS MICROBIOLOGICAL          | Limits provided Reg. EU 2073/2005 <table> <tr> <td><i>Escherichia Coli</i></td><td>CFU/g</td><td>100(m) /1000(M) n=5 C=2</td></tr> <tr> <td><i>Stafilococchi aureus coag. +</i></td><td>CFU/g</td><td>10 (m)/100 (M) n=5 C=2</td></tr> <tr> <td>Salmonelle</td><td>CFU/25 g</td><td>absent</td></tr> <tr> <td><i>Listeria monocytogenes</i></td><td>CFU/25 g</td><td>absent</td></tr> </table> |                         | <i>Escherichia Coli</i> | CFU/g | 100(m) /1000(M) n=5 C=2 | <i>Stafilococchi aureus coag. +</i> | CFU/g | 10 (m)/100 (M) n=5 C=2 | Salmonelle | CFU/25 g | absent | <i>Listeria monocytogenes</i> | CFU/25 g | absent |
| <i>Escherichia Coli</i>               | CFU/g                                                                                                                                                                                                                                                                                                                                                                                          | 100(m) /1000(M) n=5 C=2 |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| <i>Stafilococchi aureus coag. +</i>   | CFU/g                                                                                                                                                                                                                                                                                                                                                                                          | 10 (m)/100 (M) n=5 C=2  |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| Salmonelle                            | CFU/25 g                                                                                                                                                                                                                                                                                                                                                                                       | absent                  |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| <i>Listeria monocytogenes</i>         | CFU/25 g                                                                                                                                                                                                                                                                                                                                                                                       | absent                  |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| RESIDUES AND ADDITIVES                | Limits provided by Regulation (EU) 2023/915                                                                                                                                                                                                                                                                                                                                                    |                         |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| PACKAGING                             | Primary packaging                                                                                                                                                                                                                                                                                                                                                                              | PLASTIC                 |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
|                                       | Secondary packaging                                                                                                                                                                                                                                                                                                                                                                            | PAPER or PLASTIC        |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |
| PRODUCTION AND PACKAGING PLANT        | Capurso Azienda Casearia srl<br>Via Filippo Gisotti, 2<br>Gioia del Colle (BA) – 70023 Italy <div> IT<br/>16 400<br/>UE </div>                                                                                                                                                                                                                                                                 |                         |                         |       |                         |                                     |       |                        |            |          |        |                               |          |        |