

	BURRATA NONNO NANNI	Check/appr. RSGQ 	Check/appr. MANAGEMENT 
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Product description: “pasta filata” cheese, made with pasteurized milk and double cream - **Appearance:** spheroidal cheese filled with small pieces of “pasta filata” cheese and cream. Packed under preservative liquid inside a plastic jar sealed with a plastic lid - **Colour:** milk white - **Flavour:** sweet, milk cream flavour - **Skin:** absent – **Product origin:** Italy. **Milk origin:** Italy.

Ingredients: Pasteurised **MILK**, double cream (min. 30%), salt, rennet, acidity regulator: citric acid.
Allergens: milk and derived products (including lactose)

Format	100g ^e drained weight 200 g total weight
Internal Code	599
Brand	Nonno Nanni
Product EAN code	8007222205994
Packaging EAN code	18007222205991
Customs tariff	0406 1050
TEXTUAL SHELF LIFE	20 days from shipping date
Storage temperature	Between 0° and +4°C
Sanitary identification code	IT 05 112 UE



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ITEM		PACK		PACKAGING			
Code	Type	Weight gross	Dimensions hxlxL (mm)	Type	U.V. by packaging	Weight gross	Dimensions hxlxL (mm)
599	UNIT	212 g	65x95x95	BOX	8	1814 g	150x212x212

ITEM		PALLET					
Code	Type	No packs per layer	No layers per pallet	No packs per pallet	Dimensions hxlxL (cm)	Weight gross	Protection
599	Pallet EPAL	15	8	120	135x80x120	239 kg	Wrapped with tape

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NUTRITIONAL DECLARATION		
PARAMETER	UNIT OF MEASUREMENT	AVERAGE VALUES
Energy value	kJ/100g	990
Energy value	Kcal/100g	239
Fat	g/100g	21
of which saturates	g/100g	14
Carbohydrates	g/100g	2,5
of which sugars	g/100g	2,0
Proteins	g/100g	10
Salt	g/100g	0,76
Calcium	mg/100g	227 (28% NRV*)

* NRV= Nutrient reference values

MICROBIOLOGICAL PROPERTIES AT TIME OF PACKAGING		
PARAMETER	UNIT OF MEASUREMENT	AVERAGE VALUES
Escherichia coli	UFC/g	< 100
Coagulase-positive staphylococci	UFC/g	< 10
Salmonella	UFC/25g	Absent
Listeria Monocytogenes	UFC/25g	Absent

CHEMICAL AND PHYSICAL PROPERTIES		
PARAMETER	UNIT OF MEASUREMENT	AVERAGE VALUES
Humidity	%	65±2
Dry matter	%	35±2

ALLERGENS		
ALLERGEN	PRESENCE BY RECIPE OR NATURE OF PRODUCT	PRESENCE PER CROSS CONTAMINATION
Cereals containing gluten and derived products	NO	NO
Shellfish and derived products	NO	NO
Eggs and derived products	NO	NO
Fish and derived products	NO	NO
Peanuts and derived products	NO	NO
Soya and derived products	NO	NO
Milk and derived products (including lactose)	YES	NO
Nuts and derived products	NO	NO
Celery and derived products	NO	NO
Mustard and derived products	NO	NO
Sesame seeds and derived products	NO	NO
Sulphur dioxide and sulphites in concentration above 10 mg/kg or 10mg/l expressed as SO ₂	NO	NO
Lupini beans and derived products	NO	NO
Molluscs and derived products	NO	NO

GMO DECLARATION: we confirm that this product does not contain ingredients or raw materials derived from Genetically Modified Organism. Thus, it is not subject to the Regulations EC 1829/2003, and to the traceability and labelling ruling by EC 1830/2003 and subsequent modifications.