

Code _____ **112010**
Description _____ **Italian pasta filata cheese, obtained from pasteurized cow milk**
Ingredientis _____ **Pasteurized milk, Salt, Rennet, Dairy cultures**
Origin of milk: Italy
CE App Number _____ **IT 05 34 CE**
Use by: _____ **30 Days** **Store at** **+4 °C**
Codice LM: **9590**
Allergens: Milk and products thereof milk (including lactose).

How to use: To fully enjoy the traditional taste of milk is advisable to return the product at room temperature (18 to 20 ° C) before serving.

Intended use: The product is intended for professional users.

Label: In accordance with the legislation in force (1169/2011 Reg.EU; italian LD 109/92 and mod)

Product properties
Physical av. value

Moisture 52% w/w
Dry matter
(Milk solid) 48% w/w
Fats >45% on dry m.
pH 5.0÷5.5
Salt 1% w/w

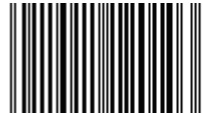
Microbiological
Escherichia coli UFC/g <100
Staphylococcus Aureus UFC/g <10
Listeria monocytogenes /25g assente
Salmonella spp /25g assente

Nutritional av. value x 100g

Energy 262 kcal -- 1088 kJ
Fats 20 g of which saturates 10 g
Carbohyd. 0,5 g of which sugar 0,5 g
Proteins 20 g
Salt 1 g (Sodium 0,4g)
Calcium 632 mg (79 % NRV*)

*NRV = Nutrient reference values

Logistics Information

	Weight Kg		Dimensions cm			Packaging BarCode -Ean13
	Net	Gross	H	W	L	 8 011511 120103
Packaging	2,000	2,020	8,5	25,0	29,0	
Pack	6,000	6,400	12,0	25,5	58,5	
└─ N° Packaging per Pack: 3						
Pallet	360,000	407,000	136,0	80,0	120,0	
└─ N° Packs per Pallet 60 Packs per Layer n°: 6 N° of Layers 10						