

Code _____ 111012

Description _____ Italian pasta filata cheese, obtained from pasteurized cow milk

Ingredientis _____ Pasteurized milk, Salt, Rennet, Dairy cultures

CE App Number ___ IT 05 34 CE

Best Before from production: 20 Days Store at +4 °C

Codice LM: 9545



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 direct consumption or to 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
Carbohydr. 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	
Packaging	0,500	0,502	5,0	13,5	12,0	 8 011511 100051
Pack	5,000	5,182	13,5	24,0	26,0	
└─ N° Packaging per Pack: 10						
Pallet	600,000	643,840	124,0	80,0	120,0	
└─ N° Packs per Pallet 120						
Packs per Layer n°:			15	N° of Layers		8