


	Product Specification	
	MOZZARELLA FIOR DI LATTE BOMBA 400 GR	
	approval date: 29/10/2020	

GENERAL INFORMATION

EEC MARK	
INTERNAL CODE	PFMPU1126
EAN ITEM CODE	8006103100434
EAN BOX CODE	18006103100431
DESTINATION OF SALE	RETAIL / FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	18 DAYS
PRESERVATION TEMPERATURE	Keep in refrigerator between 0 and +4°C. Once opened, the product must be stored in refrigerator between 0 and +4°C, kept in its own brine, well protected, for a maximum of 24 hours and consumed as soon as possible
NET WEIGHT	400 g
GROSS WEIGHT	700 g

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	SPHERIC	PACKAGING	PLASTIC BAG
COLOUR	GLOSSY WHITE	UNITS PER PACKING	1
INTERNAL APPEARANCE	UNIFORM	UNITS PER BOX	8
EXTERNAL APPEARANCE	COMPACT	BOX DIMENSIONS (LxWxH)cm	39.2 x 29.5 x 12.5
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	6 kg
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 117
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	8
		NUMBER OF LAYERS	8
		BOXES PER PALLET	64
		TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES		NUTRITION DECLARATION (values for 100g)		MICROBIOLOGIC FEATURES	
parameters	value	parameters	value	parameters	value
MOISTURE	64,00%	ENERGY	939-226 kJ/100g-kcal/100g	TOTAL COLIFORM	≤1000 Ufg/g
DRY MATTER	36,00%	FAT	18 g/100g	ESCHERICHIA COLI	≤100 Ufg/g
FAT	17,90%	OF WHICH SATURATES	11 g/100g	STAPHILOCOCCUS AUREUS	≤100 Ufg/g
FAT ON DRY MATTER	49,72%	CARBOHIDRATE	0,7 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	15,60%	OF WHICH SUGARS	0,2 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	43,33%	PROTEIN	16 g/100g	MOULD AND YEAST	≤1000 Ufc/g
		SALT	0,68 g/100g		

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
 
 <p>CERTIFICAZIONE ISO 22005</p>