



Product Specification

RICOTTA CHEESE 1.5 KG

approval date: 16/11/2021



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFRPU1537
EAN ITEM CODE	8006103110495
EAN BOX CODE	18006103110492
DESTINATION OF SALE	FOOD SERVICE/ FOOD INDUSTRY
PRODUCT CATEGORY	RICOTTA CHEESE
PRODUCT DESCRIPTION	RICOTTA CHEESE
INGREDIENTS	WHEY OF MILK, MILK, SALT, ACIDITY REGULATOR: LACTID ACID.
SHELF LIFE	48 DAYS
PRESERVATION TEMPERATURE	from 0 °C to +4 °C
NET WEIGHT	1.5 kg

PRODUCT CHARACTERISTICS

SHAPE	TRUNK-CONE
COLOUR	WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT
TASTE	SWEET, OF FRESH MILK
FLAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	SINGLE HEAT - SEALED CUP
UNITS PER PACKING	1
UNITS PER BOX	2
BOX DIMENSIONS (LxWxH)cm	34.5 x 23 x 12
BOX GROSS WEIGHT	3.3 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 135
NUMBER OF BOXES PER LAYER	10
NUMBER OF LAYERS	10
BOXES PER PALLET	100
TARIC CODE	04061050

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	77,50%	ENERGY	603 Kj/145 kcal	TOTAL COLIFORM	≤1000 Ufg/g
DRY MATTER	22,50%	FAT	10,00 g/100g	ESCHERICHIA COLI	≤100 Ufg/g
FAT	10,00%	OF WHICH SATURATES	7,00 g/100g	STAPHILOCOCCUS AUREUS	≤100 Ufg/g
FAT ON DRY MATTER	44,44%	CARBOHIDRATE	3,7 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	10,00%	OF WHICH SUGARS	2,3 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	44,44%	PROTEIN	9,00 g/100g	MOULD AND YEAST	≤1000 Ufc/g
		SALT	0,20 g/100g	BACILLUS CEREUS	Absent on 25 g
		CALCIUM	330 mg/100g		

40% NRV (NRV = Nutrient reference values)

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



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