

casa  
**RADICCI**  
Un'esperienza italiana



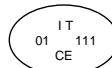
**PRODUCT SPECIFICATION**

**LACTOSE FREE MOZZARELLA FIOR DI LATTE**

**200GR**

PRODUCT NAME

EEC MARK



CODE

**PFMPU0139**

EAN CODE

**800613102445**

DIVISION

**RETAILER**

PRODUCT DESCRIPTION

FRESH STRETCHED LACTOSE FREE CHEESE

INGREDIENTS

MILK, STARTER CULTURES, SALT, RENNET

PACKAGING

BAG

SKU PER BOX

8 PIECES PER CARTON

SHELF LIFE

18 DAYS

PRESERVATION TEMPERATURE

FROM 0° TO +4°C

NET WEIGHT

200 GR

**CHEMICAL AND PHYSICAL FEATURES**

PARAMETERS	VALUE	UNIT OF MEASURE
MOISTURE	65,32	%
DRY MATTER	34,68	%
FAT	17,00	%
FAT ON DRY MATTER	49,02	%
PROTEIN	16,10	%
PROTEIN / DRY MATTER	46,42	%

**NUTRITIONAL DECLARATION (average values for 100 g of product)**

Parameter	Value	Unit of Measure
Energy	915/220	KJ/kcal
Fat	17	g/100g
of which saturates	9	g/100g
Carbohydrate	0,7	g/100g
of which sugars	0,2	g/100g
Protein	16	g/100g
Salt	0,60	g/100g
Lactose	<0,01	g/100g

**MICROBIOLOGIC FEATURES**

PARAMETERS	VALUE	UNIT OF MEASURE
COLIFORMI TOTALI	<10000	Ufc/g
ESCHERICHIA COLI	<100	Ufc/g
STAFILOCOCCUS AUREUS	<100	Ufc/g
SALMONELLA	Absent	In 25 g.
LISTERIA MONOCYTOGENES	Absent	In 25 g.
MOULD AND YEAST	<1000	Ufc/g

**N.B. THE AVERAGE VALUES ARE MEASURED ON COMING OUT OF THE FACTORY**

**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
Celery seeds or by-products	NO
Lupins and by-products	NO
Mollusc and by-products	NO
Sulphur dioxide and sulfites in concentration larger than 10 mg/kg or 10 mg/l like SO2	NO