casa		Product Specification			
An Italian expe		LACTOSE FREE RICOTTA CHEESE 2X100GR			
Anter Action		approval date: <b>15/10/2020</b>			
		GENERAL INFORMATION			
EEC MARK		01 <sup>IT</sup> 01 <sup>1111</sup> CE			
INTERNAL CODE		PFRPU0152			
EAN ITEM CODE		8006103102469			
EAN BOX CODE		18006103102466			
DESTINATION OF SALE		RETAIL			
PRODUCT CATEGORY		LACTOSE FREE RIG	LACTOSE FREE RICOTTA CHEESE		
PRODUCT DESCRIPTION		LACTOSE FREE RICOTTA CHEESE			
NGREDIENTS		WHEY OF MILK, MILK, SALT, ACIDITY REFULATOR: LACTID ACID			
SHELF LIFE		46 DAYS			
PRESERVATION TEMPERATURE		Between 0°C and 4°C			
NET WEIGHT		200	gr		
PR	ODUCT CHARACTERISTICS	LOGISTIC CHARACTERISTICS			
бнаре	TRUNK-CONE	PACKAGING	HEAT-SEALED TUB		
COLOUR	WHITE	UNITS PER PACKGING	2x100gr		
NTERNAL APPEARANCE	СОМРАСТ	UNITS PER BOX	6		
XTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	35,5 x 23, 5 x 5,5		
EXTURE	SOFT	BOX GROSS WEIGHT	1,4 kg		
ASTE	SWEET, OF FRESH MILK	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 15		
LAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODU	CT NUMBER OF BOXES PER LAYER	9		
		NUMBER OF LAYERS	11		
		BOXES PER PALLET	99		
		TARIC CODE	04061050		

CHEMICAL AND PHYSICAL FEATURES				
parameters	value			
MOISTURE	77,509			
DRY MATTER	22,509			
FAT	12,009			
FAT ON DRY MATTER	53,339			
PROTEIN	12,009			
PROTEIN ON DRY MATTER	53,339			

MOISTURE DRY MATTER FAT FAT ON DRY MATTER PROTEIN PROTEIN ON DRY MATTER  ALLERGENS NAME Cereals contain glutine and by-product	alue 77,50% 22,50% 12,00% 53,33% 12,00% 53,33%	parameters ENERGY FAT OF WHICH SATURATES CARBOHIDRATE OF WHICH SUGARS PROTEIN SALT LACTOSE	value           711-171 kJ/100g- kcal/100g           12 g/100g           8,0 g/100g           3,7 g/100g           2,3 g/100g           12 g/100g           0,80 g/100g	parameters TOTAL COLIFORM ESCHERICHIA COLI STAPHILOCOCCUS AUREUS SALMONELLA LISTERIA MONOCYTOGENES	value           ≤1000 Ufc/g           ≤100 Ufc/g           ≤100 Ufc/g           ≤100 Ufc/g	
DRY MATTER FAT FAT ON DRY MATTER PROTEIN PROTEIN ON DRY MATTER  ALLERGENS NAME Cereals contain glutine and by-product	22,50% 12,00% 53,33% 12,00%	FAT OF WHICH SATURATES CARBOHIDRATE OF WHICH SUGARS PROTEIN SALT	12 g/100g 8,0 g/100g 3,7 g/100g 2,3 g/100g 12 g/100g	ESCHERICHIA COLI STAPHILOCOCCUS AUREUS SALMONELLA	≤100 Ufc/g ≤100 Ufc/g	
FAT FAT ON DRY MATTER PROTEIN PROTEIN ON DRY MATTER ALLERGENS NAME Cereals contain glutine and by-product	12,00% 53,33% 12,00%	OF WHICH SATURATES CARBOHIDRATE OF WHICH SUGARS PROTEIN SALT	8,0 g/100g 3,7 g/100g 2,3 g/100g 12 g/100g	STAPHILOCOCCUS AUREUS SALMONELLA	≤100 Ufc/g	
FAT ON DRY MATTER PROTEIN PROTEIN ON DRY MATTER ALLERGENS Cereals contain glutine and by-product	53,33% 12,00%	CARBOHIDRATE OF WHICH SUGARS PROTEIN SALT	3,7 g/100g 2,3 g/100g 12 g/100g	SALMONELLA		
PROTEIN PROTEIN ON DRY MATTER ALLERGENS NAME Cereals contain glutine and by-product	12,00%	OF WHICH SUGARS PROTEIN SALT	2,3 g/100g 12 g/100g		Alexandres 25	
PROTEIN ON DRY MATTER ALLERGENS NAME Cereals contain glutine and by-product		PROTEIN SALT	2,3 g/100g 12 g/100g	LISTERIA MONOCYTOGENES	Absent on 25g	
ALLERGENS NAME Cereals contain glutine and by-product	53,33%	SALT	12 g/100g		Absent on 25g	
NAME Cereals contain glutine and by-product			0,80 g/100g	MOULD AND YEAST	≤1000 Ufc/g	
NAME Cereals contain glutine and by-product		LACTOSE				
NAME Cereals contain glutine and by-product			<0,01 g/100g			
NAME Cereals contain glutine and by-product		CALCIUM	330 mg/100g			
NAME Cereals contain glutine and by-product		40% NRV (NRV = 1	Jutrient reference values)			
NAME Cereals contain glutine and by-product		i				
Cereals contain glutine and by-product	ALLERGENS			CERTIFICATION		
	NAME					
Shellfish and hy-product		NO				
Shellfish and by-product		NO				
Eggs and products containing eggs		NO	<b>DDGS</b>	BRGS Food Safety CERTIFICATED		
Fish and products containing fish		NO				
Peanuts and by-product		NO				
Soya and products containing soy		NO	Food Safety			
Milk and products containing milk		YES	CERTIFICATER			
Fruit and by-products		NO	CERTIFICATED			
Celery and products containing celery		NO				
Mustard and products containing mustard		NO				
Sesame seeds or by-products		NO NO				
upins and by-products						
Mollusc and by-products		NO				
Sulphur dioxide and sulfites in concentration higher than		NO				
0 mg/kg or 10 mg/l like SO2		NO				
		CASEIFICIO PUGLIESE F.IIi RA				
		Via E. Elia, 10 - 10020 LAURIA	NO (TO) Italia			

MICROBIOLOGIC FEATURES					
parameters	value				
TOTAL COLIFORM	≤1000 Ufc/g				
ESCHERICHIA COLI	≤100 Ufc/g				
STAPHILOCOCCUS AUREUS	≤100 Ufc/g				
SALMONELLA	Absent on 25g				
LISTERIA MONOCYTOGENES	Absent on 25g				
MOULD AND YEAST	≤1000 Ufc/g				