



Product Specification

MOZZARELLA CHEESE LOAF 1KG

approval date: 11/12/2019



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFPPU1139
EAN ITEM CODE	8006103110624
EAN BOX CODE	18006103110621
DESTINATION OF SALE	FOOD SERVICE/ FOOD INDUSTRY
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	STRETCHED CHEESE IN CYLINDRICAL SHAPE
INGREDIENTS	MILK, STARTER CULTURE, SALT, RENNET
SHELF LIFE	51 DAYS
PRESERVATION TEMPERATURE	from 0°C to + 4°C
NET WEIGHT	1000 GR

PRODUCT CHARACTERISTICS

SHAPE	CYLINDRICAL
COLOUR	GLOSSY WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT
TASTE	SWEET
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	THERMOFORMED BAG
UNITS PER PACKING	1
UNITS PER BOX	10
BOX DIMENSIONS (LxWxH)cm	40 x 26.5 x 16.5
BOX GROSS WEIGHT	10 kg
PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 100
NUMBER OF BOXES PER LAYER	9
NUMBER OF LAYERS	7
BOXES PER PALLET	63
TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	47,50%
DRY MATTER	52,50%
FAT	24,50%
FAT ON DRY MATTER	46,67%
PROTEIN	22,30%
PROTEIN ON DRY MATTER	42,48%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	1301/313 kJ/100g-kcal/100g
FAT	25 g/100g
OF WHICH SATURATES	18 g/100g
CARBOHIDRATE	0,9 g/100g
OF WHICH SUGARS	0,5 g/100g
PROTEIN	22 g/100g
SALT	0,70 g/100g

MICROBIOLOGIC FEATURES

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

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



CASEIFICIO PUGLIESE F.lli RADICCI S.p.A
Via E. Elia, 10 - 10020 LAURIANO (TO) Italia
Tel.: +39 011 2173100 www.casaradicci.com info@casaradicci.com