



Product Specification

**FFF WHITE SCARMOZA CHEESE 230 GR**

approval date: 19/03/2020



INFORMAZIONI GENERALI

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFSPU0163
EAN ITEM CODE	8006103110563
EAN BOX CODE	18006103110560
DESTINATION OF SALE	RETAIL / FOOD SERVICE
PRODUCT CATEGORY	STRETCHED CHEESE
PRODUCT DESCRIPTION	FROZEN STRETCHED CHEESE
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
FROZEN SHELF LIFE	365 DAYS
FROZEN DAYS DEFROST	30 DAYS
PRESERVATION TEMPERATURE	Keep at -18°C - Once opened, the product must be stored in refrigerator between 0 and +4°C
NET WEIGHT	230 g

PRODUCT CHARACTERISTICS

SHAPE	PEAR
COLOUR	SOFT YELLOW STRAW
INTERNAL APPEARANCE	COMPACT AND ELASTIC
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT AND ELASTIC
TASTE	FRESH MILK
FLAVOUR	PLEASANT

LOGISTIC CHARACTERISTICS

PACKAGING	VACUUM PACK
UNITS PER PACKING	1
UNITS PER BOX	8
BOX DIMENSIONS (LxWxH)cm	27 x 21,7 x 7
BOX GROSS WEIGHT	2,50 Kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 X 90
NUMBER OF BOXES PER LAYER	14
NUMBER OF LAYERS	10
BOXES PER PALLET	140
TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	50,90%
DRY MATTER	49,91%
FAT	28,00%
FAT ON DRY MATTER	57,03%
PROTEIN	21,00%
PROTEIN ON DRY MATTER	42,77%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	1470-354 kJ/100g-kcal/100g
FAT	28 g/100 gr
OF WHICH SATURATES	17 g/100 g
CARBOHIDRATE	1,5 g/100 g
OF WHICH SUGARS	0,6 g/100 g
PROTEIN	24 g/100 g
SALT	1,9 g/100 g

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

CERTIFICATIONS

