

	Product Specification																																														
	FROZEN STRACCHINO 1KG																																														
	approval date: 31/05/2023																																														
GENERAL INFORMATION																																															
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS FROZEN SHELF LIFE PRESERVATION TEMPERATURE NET WEIGHT		 PMSSP0057 8003089200172 18003089200179 FOOD SERVICE FROZEN STRACCHINO CHEESE FROZEN SOFT CHEESE MILK, STARTER CULTURE, SALT, RENNET 365 DAYS To keep at -18°C. Once defrosted do not freeze again, keep at 0° and +4°C and consume within 96 hours. 1Kg																																													
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS																																													
SHAPE COLOUR INTERNAL APPEARANCE EXTERNAL APPEARANCE TEXTURE TASTE FLAVOUR	RECTANGULAR WHITE COMPACT AND CREAMY UNIFORM SOFT SWEET PLEASANT	PACKAGING UNITS PER PACKGING UNITS PER BOX BOX DIMENSIONS (LxWxH)cm BOX GROSS WEIGHT PALLET DIMENSIONS (LxWxH)cm NUMBER OF BOXES PER LAYER NUMBER OF LAYERS BOXES PER PALLET TARIC CODE	HEAT-SEALED TRAY 1 4 42 X 26 X 8,4 4,6 120 x 80 x 15 7 10 70 0406 9092																																												
THE AVERAGE VALUES ARE MEASURED ON THE DAY THAT THE GOODS LEAVE THE FACTORY																																															
CHEMICAL AND PHYSICAL FEATURES		NUTRITION DECLARATION (values for 100g)																																													
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