



Product Specification

MOZZARELLA CHEESE LOAF 1KG

approval date: 28/08/2024



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 PACKAGING | 1 |
| UNITS PER BOX | 10 |
| BOX DIMENSIONS (LxWxH)cm | 39,4 x 25,2 x 15,2 |
| BOX GROSS WEIGHT | 10 kg |
| PALLET DIMENSIONS (LxWxH)cm | 120 x 80 x 138,6 |
| NUMBER OF BOXES PER LAYER | 9 |
| NUMBER OF LAYERS | 8 |
| BOXES PER PALLET | 72 |
| 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 | 25,00% |
| FAT ON DRY MATTER | 47,62% |
| PROTEIN | 22,00% |
| PROTEIN ON DRY MATTER | 41,90% |

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 | <10 ⁴ ufc/g |
| ESCHERICHIA COLI | <10 ² ufc/g |
| STAPHILOCOCCUS AUREUS | <10 ufc/g |
| SALMONELLA | Assente In 25 g |
| LISTERIA MONOCYTOGENES | Assente In 25 g |
| MOULD AND YEAST | <10 ² 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 SO ₂ | NO |

CERTIFICATION



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Product Specification

MOZZARELLA CHERRIES 11GR X 1KG

approval date: 07/10/2024



GENERAL INFORMATION

| | |
|--------------------------|--|
| EEC MARK | IT 01 111 CE |
| INTERNAL CODE | PFMPU1119 |
| EAN ITEM CODE | 8006103100168 |
| EAN BOX CODE | 18006103100165 |
| DESTINATION OF SALE | FOOD SERVICE |
| PRODUCT CATEGORY | MOZZARELLA STRETCHED CHEESE |
| PRODUCT DESCRIPTION | MOZZARELLA STRETCHED CHEESE, IN BALL SHAPE, IN ITS OWN BRINE |
| INGREDIENTS | MILK, STARTER CULTURES, SALT, RENNET |
| SHELF LIFE | 20 DAYS |
| PRESERVATION TEMPERATURE | Keep in refrigerators between 0°C and +6°C. Once opened, keep it in its own brine, well protected, for a maximum of 24 hours |
| NET WEIGHT | 1Kg |
| GROSS WEIGHT | 2 Kg |

PRODUCT CHARACTERISTICS

| | |
|---------------------|------------------|
| SHAPE | ROUND SHAPE |
| COLOUR | GLOSSY WHITE |
| INTERNAL APPEARANCE | COMPACT |
| EXTERNAL APPEARANCE | UNIFORM |
| TEXTURE | SOFT AND ELASTIC |
| TASTE | SWEET |
| FLAVOUR | DELICATE |

LOGISTIC CHARACTERISTICS

| | |
|-----------------------------|-----------------|
| PACKAGING | HEAT-SEALED TUB |
| UNITS PER PACKAGING | 1 |
| UNITS PER BOX | 1 |
| BOX DIMENSIONS (LxWxH)cm | 18X18x10 |
| BOX GROSS WEIGHT | 2kg |
| PALLET DIMENSIONS (LxWxH)cm | 80x120 x 67 |
| NUMBER OF BOXES PER LAYER | 24 |
| NUMBER OF LAYERS | 5 |
| BOXES PER PALLET | 120 |
| TARIC CODE | 04061030 |

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

CHEMICAL AND PHYSICAL FEATURES

| parameters | value |
|-----------------------|--------|
| MOISTURE | 62,50% |
| DRY MATTER | 37,50% |
| FAT | 18,00% |
| FAT ON DRY MATTER | 48,00% |
| PROTEIN | 17,00% |
| PROTEIN ON DRY MATTER | 45,33% |

NUTRITION DECLARATION (values for 100g)

| parameters | value |
|--------------------|---------------------------|
| ENERGY | 952/229 kJ/100g-kcal/100g |
| FAT | 18 g/100g |
| OF WHICH SATURATES | 12 g/100g |
| CARBOHIDRATE | 0,8 g/100g |
| OF WHICH SUGARS | 0,2 g/100g |
| PROTEIN | 17 g/100g |
| SALT | 0,45 g/100g |

MICROBIOLOGIC FEATURES

| parameters | value |
|------------------------|------------------------|
| TOTAL COLIFORM | <10 ⁴ Ufc/g |
| ESCHERICHIA COLI | <10 ² Ufc/g |
| STAPHILOCOCCUS AUREUS | <10 Ufc/g |
| SALMONELLA | Absent on 25g |
| LISTERIA MONOCYTOGENES | Absent on 25g |
| MOULD AND YEAST | <10 ² 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 SO ₂ | NO |

CERTIFICATION



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Product Specification

BOCCONCINI MOZZARELLA CHEESE 150 GR

approval date: **08/11/2024**



GENERAL INFORMATION

| | |
|--------------------------|---|
| EEC MARK | |
| INTERNAL CODE | PFPPU1134 |
| EAN ITEM CODE | 8006103110778 |
| EAN BOX CODE | 18006103110775 |
| DESTINATION OF SALE | FOOD SERVICE / FOOD INDUSTRY |
| PRODUCT CATEGORY | MOZZARELLA STRETCHED CHEESE |
| PRODUCT DESCRIPTION | FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE |
| INGREDIENTS | MILK, STARTER CULTURE, RENNET |
| SHELF LIFE | 23 DAYS |
| PRESERVATION TEMPERATURE | Keep in refrigerator from 0°C to + 4°C. Once opened, keep it in its own brine, well protected, for a maximum of 24 hours. |
| NET WEIGHT | 3 KG |
| GROSS WEIGHT | 6 KG |

PRODUCT CHARACTERISTICS

| | |
|---------------------|-----------------------------------|
| SHAPE | SPHERIC |
| COLOUR | GLOSSY WHITE |
| INTERNAL APPEARANCE | COMPACT |
| EXTERNAL APPEARANCE | UNIFORM |
| TEXTURE | SOFT AND ELASTIC |
| TASTE | SWEET |
| FLAVOUR | DELICATE, TYPICAL VACCINE PRODUCT |

LOGISTIC CHARACTERISTICS

| | |
|-----------------------------|------------------|
| PACKAGING | HEAT-SEALED TRAY |
| UNITS PER PACKAGING | 20 |
| UNITS PER BOX | 2 |
| BOX DIMENSIONS (LxWxH)cm | 34 x 27 x 16 |
| BOX GROSS WEIGHT | 10 kg |
| PALLET DIMENSIONS (LxWxH)cm | 120 x 80 x 65 |
| NUMBER OF BOXES PER LAYER | 8 |
| NUMBER OF LAYERS | 3 |
| BOXES PER PALLET | 24 |
| TARIC CODE | 04061030 |

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

| CHEMICAL AND PHYSICAL FEATURES | | NUTRITION DECLARATION (values for 100g) | | MICROBIOLOGIC FEATURES | |
|--------------------------------|--------|---|---------------------------|------------------------|------------------------|
| parameters | value | parameters | value | parameters | value |
| MOISTURE | 63,90% | ENERGY | 939/226 kJ/100g-kcal/100g | TOTAL COLIFORM | <10 ⁴ ufc/g |
| DRY MATTER | 36,10% | FAT | 18 g/100g | ESCHERICHIA COLI | <10 ² ufc/g |
| FAT | 18,00% | OF WHICH SATURATES | 11 g/100g | STAPHILOCOCCUS AUREUS | <10 ufc/g |
| FAT ON DRY MATTER | 49,86% | CARBOHIDRATE | 0,7 g/100g | SALMONELLA | Assente In 25 g |
| PROTEIN | 16,00% | OF WHICH SUGARS | 0,2 g/100g | LISTERIA MONOCYTOGENES | Assente In 25 g |
| PROTEIN ON DRY MATTER | 44,32% | PROTEIN | 16 g/100g | MOULD AND YEAST | <10 ² ufc/g |
| | | SALT | 0,68 g/100g | | |

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



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| | | | | | |
|---|---|--|---|-------------------------------|------------------------|
|  | Product Specification | |  | | |
| | BOCCONCINI MOZZARELLA CHEESE 200 GR | | | | |
| | approval date: 08/11/2024 | | | | |
| GENERAL INFORMATION | | | | | |
| EEC MARK |  | | | | |
| INTERNAL CODE | PFPPU1137 | | | | |
| EAN ITEM CODE | 8006103101516 | | | | |
| EAN BOX CODE | 18006103101513 | | | | |
| DESTINATION OF SALE | FOOD SERVICE | | | | |
| PRODUCT CATEGORY | MOZZARELLA STRETCHED CHEESE | | | | |
| PRODUCT DESCRIPTION | FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE | | | | |
| INGREDIENTS | MILK, STARTER CULTURE, SALT, RENNET | | | | |
| SHELF LIFE | 20 DAYS | | | | |
| PRESERVATION TEMPERATURE | Keep in refrigerator between 0°C and + 4°C. Once opened, keep it in its own brine, well protected, for a maximum of 24 hours. | | | | |
| NET WEIGHT | 3 kg | | | | |
| GROSS WEIGHT | 6 kg | | | | |
| PRODUCT CHARACTERISTICS | | LOGISTIC CHARACTERISTICS | | | |
| SHAPE | SPHERIC | PACKAGING | HEAT-SEALED TRAY | | |
| COLOUR | GLOSSY WHITE | UNITS PER PACKAGING | 15 | | |
| INTERNAL APPEARANCE | COMPACT | UNITS PER BOX | 2 | | |
| EXTERNAL | UNIFORM | BOX DIMENSIONS (LxWxH)cm | 33 x 27 x 12 | | |
| TEXTURE | SOFT AND ELASTIC | BOX GROSS WEIGHT | 12.5 kg | | |
| TASTE | SWEET | PALLET DIMENSIONS (LxWxH)cm | 80 x 120 x 53 | | |
| FLAVOUR | DELICATE, TYPICAL VACCINE PRODUCT | NUMBER OF BOXES PER LAYER | 8 | | |
| | | NUMBER OF LAYERS | 3 | | |
| | | BOXES PER PALLET | 24 | | |
| | | TARIC CODE | 04061030 | | |
| THE AVERAGE VALUES ARE MEASURED ON THE DAY THAT THE GOODS LEAVE THE FACTORY | | | | | |
| CHEMICAL AND PHYSICAL FEATURES | | NUTRITION DECLARATION (values for 100g) | | MICROBIOLOGIC FEATURES | |
| parameters | value | parameters | value | parameters | value |
| MOISTURE | 63,90% | ENERGY | 939-226 kJ/100g-kcal/100g | TOTAL COLIFORM | <10 ⁴ ufc/g |
| DRY MATTER | 36,10% | FAT | 18 g/100g | ESCHERICHIA COLI | <10 ² ufc/g |
| FAT | 18,00% | OF WHICH SATURATES | 11 g/100g | STAPHILOCOCCUS AUREUS | <10 ufc/g |
| FAT ON DRY MATTER | 49,86% | CARBOHIDRATE | 0,7 g/100g | SALMONELLA | Absent on 25 g |
| PROTEIN | 16,00% | OF WHICH SUGARS | 0,2 g/100g | LISTERIA MONOCYTOGENES | Absent on 25 g |
| PROTEIN ON DRY MATTER | 44,32% | PROTEIN | 16 g/100g | MOULD AND YEAST | <10 ² ufc/g |
| | | SALT | 0,68 g/100g | | |
| ALLERGENS | | CERTIFICATION | | | |
| 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 | | | | |
| 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 | | | | | |



Product Specification

MOZZARELLA CHEESE 300GR

approval date: **08/11/2024**



GENERAL INFORMATION

| | |
|--------------------------|---|
| EEC MARK | IT 01 111 CE |
| INTERNAL CODE | PFPPU1151 |
| EAN ITEM CODE | 8006103101677 |
| EAN BOX CODE | 18006103101674 |
| DESTINATION OF SALE | FOOD SERVICE |
| PRODUCT CATEGORY | MOZZARELLA STRETCHED CHEESE |
| PRODUCT DESCRIPTION | FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE |
| INGREDIENTS | MILK, STARTER CULTURE, RENNET |
| SHELF LIFE | 23 DAYS |
| PRESERVATION TEMPERATURE | Keep in refrigerator between 0°C and + 4°C. Once opened, keep it in its own brine, well protected, for a maximum of 24 hours. |
| NET WEIGHT | 3 kg |
| GROSS WEIGHT | 6 kg |

PRODUCT CHARACTERISTICS

| | |
|---------------------|-----------------------------------|
| SHAPE | SPHERIC |
| COLOUR | GLOSSY WHITE |
| INTERNAL APPEARANCE | COMPACT |
| EXTERNAL APPEARANCE | UNIFORM |
| TEXTURE | SOFT AND ELASTIC |
| TASTE | SWEET |
| FLAVOUR | DELICATE, TYPICAL VACCINE PRODUCT |

LOGISTIC CHARACTERISTICS

| | |
|-----------------------------|------------------|
| PACKAGING | HEAT-SEALED TRAY |
| UNITS PER PACKAGING | 10 |
| UNITS PER BOX | 2 |
| BOX DIMENSIONS (LxWxH)cm | 34 x 28 x 19.5 |
| BOX GROSS WEIGHT | 12.5 kg |
| PALLET DIMENSIONS (LxWxH)cm | 80 x 120 x 75.5 |
| NUMBER OF BOXES PER LAYER | 8 |
| NUMBER OF LAYERS | 3 |
| BOXES PER PALLET | 24 |
| TARIC CODE | 04061030 |

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

CHEMICAL AND PHYSICAL FEATURES

| parameters | value |
|-----------------------|--------|
| MOISTURE | 61,20% |
| DRY MATTER | 38,80% |
| FAT | 18,00% |
| FAT ON DRY MATTER | 46,39% |
| PROTEIN | 16,00% |
| PROTEIN ON DRY MATTER | 41,24% |

NUTRITION DECLARATION (values for 100g)

| parameters | value |
|--------------------|---------------------------|
| ENERGY | 939-226 kJ/100g-kcal/100g |
| FAT | 18 g/100g |
| OF WHICH SATURATES | 11 g/100g |
| CARBOHIDRATE | 0,7 g/100g |
| OF WHICH SUGARS | 0,2 g/100g |
| PROTEIN | 16 g/100g |
| SALT | 0,68 g/100g |

MICROBIOLOGIC FEATURES

| parameters | value |
|------------------------|------------------------|
| TOTAL COLIFORM | <10 ⁴ ufc/g |
| ESCHERICHIA COLI | <10 ² ufc/g |
| STAPHILOCOCCUS AUREUS | <10 ufc/g |
| SALMONELLA | Absent on 25 g |
| LISTERIA MONOCYTOGENES | Absent on 25 g |
| MOULD AND YEAST | <10 ² 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 SO ₂ | NO |

CERTIFICATION



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Product Specification

MOZZARELLA CUBES "TOP QUALITY" 3 KG

approval date: 30/07/2024



GENERAL INFORMATION

| | |
|--------------------------|--------------------------------------|
| EEC MARK | |
| INTERNAL CODE | PFPPU2135 |
| EAN ITEM CODE | 8006103110730 |
| EAN BOX CODE | 18006103110737 |
| DESTINATION OF SALE | FOOD SERVICE / FOOD INDUSTRY |
| PRODUCT CATEGORY | MOZZARELLA STRETCHED CHEESE IN CUBES |
| PRODUCT DESCRIPTION | STRETCHED CUBED CHEESE |
| INGREDIENTS | MILK, STARTER CULTURE, RENNET, SALT |
| SHELF LIFE | 23 DAYS |
| PRESERVATION TEMPERATURE | from 0°C to + 4°C |
| NET WEIGHT | 3 KG |

PRODUCT CHARACTERISTICS

| | |
|---------------------|-----------------------------------|
| SHAPE | CUBES |
| COLOUR | GLOSSY WHITE |
| INTERNAL APPEARANCE | COMPACT |
| EXTERNAL APPEARANCE | FRAYED |
| TEXTURE | SOFT |
| TASTE | SWEET |
| FLAVOUR | DELICATE, TYPICAL VACCINE PRODUCT |

LOGISTIC CHARACTERISTICS

| | |
|-----------------------------|--|
| PACKAGING | HEAT-SEALED TRAY UNDER A PROTECTIVE ATMOSPHERE |
| UNITS PER PACKING | 1 |
| UNITS PER BOX | 2 |
| BOX DIMENSIONS (LxWxH)cm | 33,5 x 27 x 19 |
| BOX GROSS WEIGHT | 7 kg |
| PALLET DIMENSIONS (LxWxH)cm | 120 x 80 x 77 |
| NUMBER OF BOXES PER LAYER | 8 |
| NUMBER OF LAYERS | 3 |
| BOXES PER PALLET | 24 |
| TARIC CODE | 04061030 |

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

CHEMICAL AND PHYSICAL FEATURES

| parameters | value |
|-----------------------|--------|
| MOISTURE | 45,80% |
| DRY MATTER | 54,20% |
| FAT | 25,00% |
| FAT ON DRY MATTER | 46,13% |
| PROTEIN | 22,00% |
| PROTEIN ON DRY MATTER | 40,60% |

NUTRITION DECLARATION (values for 100g)

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

MICROBIOLOGIC FEATURES

| parameters | value |
|------------------------|------------------------|
| TOTAL COLIFORM | <10 ³ ufc/g |
| ESCHERICHIA COLI | <10 ² ufc/g |
| STAPHYLOCOCCUS AUREUS | <10 ² ufc/g |
| SALMONELLA | Assente In 25 g |
| LISTERIA MONOCYTOGENES | Assente In 25 g |
| MOULD AND YEAST | <10 ² 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



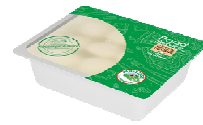
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Product Specification

MOZZARELLA BOMBA GR. 400

approval date: 11/12/2019



GENERAL INFORMATION

| | |
|--------------------------|--|
| EEC MARK | |
| INTERNAL CODE | PFMPU0234 |
| EAN ITEM CODE | 8006103102667 |
| EAN BOX CODE | 18015239002885 |
| DESTINATION OF SALE | FOOD SERVICE |
| PRODUCT CATEGORY | MOZZARELLA STRETCHED CHEESE |
| PRODUCT DESCRIPTION | FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE |
| INGREDIENTS | MILK, STARTER CULTURE, RENNET, SALT |
| SHELF LIFE | 20 DAYS |
| PRESERVATION TEMPERATURE | Keep in refrigerator between 0 and +4°C. Once opened, the product must be stored in refrigerator between 0 and +4°C, kept in its own brine, well protected, for a maximum of 24 hours and consumed as soon as possible |
| NET WEIGHT | 3,2 kg. |
| GROSS WEIGHT | 6,0 kg. C.A. |

PRODUCT CHARACTERISTICS

| | |
|---------------------|-----------------------------------|
| SHAPE | SPHERIC |
| COLOUR | GLOSSY WHITE |
| INTERNAL APPEARANCE | UNIFORM |
| EXTERNAL APPEARANCE | COMPACT |
| TEXTURE | SOFT AND ELASTIC |
| TASTE | SWEET |
| FLAVOUR | DELICATE, TYPICAL VACCINE PRODUCT |

LOGISTIC CHARACTERISTICS

| | |
|-----------------------------|------------------|
| PACKAGING | HEAT-SEALED TRAY |
| UNITS PER PACKAGING | 8 |
| UNITS PER BOX | 1 |
| BOX DIMENSIONS (LxWxH)cm | 34 x 26.5 x 9 |
| BOX GROSS WEIGHT | 5.6 kg |
| PALLET DIMENSIONS (LxWxH)cm | 120 x 80 x 100 |
| NUMBER OF BOXES PER LAYER | 8 |
| NUMBER OF LAYERS | 8 |
| BOXES PER PALLET | 64 |
| TARIC CODE | 04061030 |

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

CHEMICAL AND PHYSICAL FEATURES

| parameters | value |
|-----------------------|--------|
| MOISTURE | 64,00% |
| DRY MATTER | 36,00% |
| FAT | 17,90% |
| FAT ON DRY MATTER | 49,72% |
| PROTEIN | 15,60% |
| PROTEIN ON DRY MATTER | 43,33% |

NUTRITION DECLARATION (values for 100g)

| parameters | value |
|--------------------|---------------------------|
| ENERGY | 939/226 kJ/100g-kcal/100g |
| FAT | 18 g/100g |
| OF WHICH SATURATES | 11 g/100g |
| CARBOHIDRATE | 0,7 g/100g |
| OF WHICH SUGARS | 0,2 g/100g |
| PROTEIN | 16 g/100g |
| SALT | 0,68 g/100g |

MICROBIOLOGIC FEATURES

| parameters | value |
|------------------------|----------------|
| TOTAL COLIFORM | ≤1000 Ufg/g |
| ESCHERICHIA COLI | ≤100 Ufg/g |
| STAPHYLOCOCCUS 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



CERTIFICAZIONE ISO 22005

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