

	Product Specification		
	FFF MOZZARELLA 200 GR		
	approval date: 20/06/2025		

GENERAL INFORMATION			
EEC MARK			
INTERNAL CODE		PFMPU0249	
EAN ITEM CODE		80434207	
EAN BOX CODE		18006103101599	
DESTINATION OF SALE		RETAIL	
PRODUCT CATEGORY		FROZEN MOZZARELLA CHEESE	
PRODUCT DESCRIPTION		FROZEN STRETCHED CHEESE	
INGREDIENTS		MILK, STARTER CULTURE, SALT, RENNET	
FROZEN SHELF LIFE		365 DAYS	
SHELF LIFE AFTER DEFROSTING		25 DAYS	
PRESERVATION TEMPERATURE		In frozen condition: keep the product at -18°C. Once defrosted 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		200gr	
GROSS WEIGHT		340gr	

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	SPHERICAL	PACKAGING	HEAT-SEALED TUB
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	UNIFORM	UNITS PER BOX	8 TUBS
EXTERNAL APPEARANCE	COMPACT	PACKAGING DIMENSIONS (LxWxH) cm	11 x 9,5 x 8
TEXTURE	SOFT AND ELASTIC	BOX DIMENSIONS (LxWxH)cm	33 x 26,5 x 8,5
TASTE	SWEET	BOX GROSS WEIGHT	4 kg
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 187
		NUMBER OF BOXES PER LAYER	8
		NUMBER OF LAYERS	20
		BOXES PER PALLET	160
		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	62,50%	ENERGY	939-226 kJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ ufc/g
DRY MATTER	37,50%	FAT	18 g/100 gr	ESCHERICHIA COLI	<10 ² ufc/g
FAT	18,00%	OF WHICH SATURATES	11 g/100 g	STAPHYLOCOCCUS AUREUS	<10 ufc/g
FAT ON DRY MATTER	48,00%	CARBOHIDRATE	0,7 g/100 g	SALMONELLA	Absent on 25 g
PROTEIN	16,00%	OF WHICH SUGARS	0,2 g/100 g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	42,66%	PROTEIN	16 g/100 g	MOULD AND YEAST	<10 ² ufc/g
		SALT	0,68 g/100 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.casalaradicii.com info@casalaradicii.com

	Product Specification																																
	FFF HANDMADE MOZZARELLA BRAID																																
	approval date: 18/03/2025																																
GENERAL INFORMATION																																	
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS FROZEN SHELF LIFE SHELF LIFE AFTER DEFROSTING PRESERVATION TEMPERATURE NET WEIGHT GROSS WEIGHT		 PFMPU0158 80434214 8006103101608 RETAIL FROZEN MOZZARELLA CHEESE FROZEN STRETCHED CHEESE MILK, STARTER CULTURE, SALT, RENNET 365 DAYS 25 DAYS In frozen condition: keep the product at -18°C. Once defrosted 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 200gr 400gr																															
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS																															
SHAPE: HAND-MADE BRAIDED COLOUR: GLOSSY WHITE INTERNAL APPEARANCE: UNIFORM EXTERNAL APPEARANCE: COMPACT TEXTURE: SOFT AND ELASTIC TASTE: SWEET FLAVOUR: DELICATE, TYPICAL VACCINE PRODUCT		PACKAGING: HEAT-SEALED TUB UNITS PER PACKING: 1 UNITS PER BOX: 8 TUBS BOX DIMENSIONS (LxWxH)cm: 33 x 26,5 x 8,5 BOX GROSS WEIGHT: 4 kg PALLET DIMENSIONS (LxWxH)cm: 80 x 120 x 187 NUMBER OF BOXES PER LAYER: 8 NUMBER OF LAYERS: 20 BOXES PER PALLET: 160 TARIC CODE: 04061030																															
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	Product Specification		
	FFF ORGANIC MOZZARELLA FIOR DI LATTE 125GR		
	approval date: 11/11/2024		
GENERAL INFORMATION			
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS SHELF LIFE PRESERVATION TEMPERATURE NET WEIGHT GROSS WEIGHT		 PFMPU0156 8006103102148 18006103102145 RETAIL/FOOD SERVICE FROZEN MOZZARELLA CHEESE FROZEN STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE MILK* , STARTER CULTURES, SALT, RENNET, *from organic farming 365 DAYS To keep at a temperature of -18°C - Once the product is defrosted don't refreeze and could be kept in refrigerator at a temperature from 0° to +4°C. Once defrosted the product must be consumed within 25 days 125 GR 200 GR	
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	SPHERIC	PACKAGING	HEAT-SEALED BAG
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	COMPACT	UNITS PER BOX	12
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	29.9 x 23.4 x 9
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	2.9 kg
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 170
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	13
		NUMBER OF LAYERS	17
		BOXES PER PALLET	221
		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)	
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MOISTURE	60,00%	ENERGY	991/239 kJ/100g-kcal/100g
DRY MATTER	40,00%	FAT	19 g/100g
FAT	19,00%	OF WHICH SATURATES	12 g/100g
FAT ON DRY MATTER	47,50%	CARBOHIDRATE	0,7 g/100g
PROTEIN	16,00%	OF WHICH SUGARS	0,2 g/100g
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