

	Product Specification																																	
	FFF RICOTTA CHEESE 100 GR X2																																	
	approval date: 29/10/2020																																	
GENERAL INFORMATION																																		
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS FROZEN SHELF LIFE FROZEN DAYS DEFROST PRESERVATION TEMPERATURE NET WEIGHT		 PFRSP0161 8003089012805 18003089012802 RETAIL/HORECA FROZEN RICOTTA CHEESE FROZEN RICOTTA CHEESE Whey of MILK, MILK, salt, acidity regulator: lactic acid, THICKENER: Guar gum E412, Xanthan gum E415, Carrageenan E407 365 DAYS 20 DAYS keep at -18°C - Once opened, the product must be stored in refrigerator between 0 and +4°C for a maximum of 24 hours and consumed as soon as possible. 100gr X 2																																
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS																																
SHAPE COLOUR INTERNAL APPEARANCE EXTERNAL APPEARANCE TEXTURE TASTE FLAVOUR	TRUNK-CONE WHITE COMPACT UNIFORM SOFT SWEET, OF FRESH MILK DELICATE, TYPICAL OF THE VACCINE PRODUCT	PACKAGING UNITS PER PACKING 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 PLASTIC CUP WITH CLUSTER 2 CUPS OF 100 GR 6 35,5 x 23, 5 x 5,5 1,4 kg 120 x 80 x 15 9 11 99 04061050																															
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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																																		

EEC MARK			
INTERNAL CODE		PFRSP0162	
EAN ITEM CODE		8003089012843	
EAN BOX CODE		18003089012840	
DESTINATION OF SALE		RETAIL	
PRODUCT CATEGORY		FROZEN GOAT'S RICOTTA CHEESE	
PRODUCT DESCRIPTION		FROZEN GOAT'S RICOTTA CHEESE	
INGREDIENTS		WHEY OF GOAT'S MILK, GOAT'S MILK, SALT, ACIDITY REGULATOR: LACTID ACID.THICKENER: Guar gum E412, Xanthan gum E415, Carrageenan E407	
FROZEN SHELF LIFE		365 DAYS	
FROZEN DAYS DEFROST		20 DAYS	
PRESERVATION TEMPERATURE		Keep at -18°C - Once opened, the product must be stored in refrigerator between 0 and +4°C for a maximum of 24 hours and consumed as soon as possible	
NET WEIGHT		200gr	

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	TRUNK-CONE	PACKAGING	HEAT-SEALED TUB
COLOUR	WHITE	UNITS PER PACKAGING	2
INTERNAL APPEARANCE	COMPACT	UNITS PER BOX	6
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	35,5 x 23, 5 x 5,5
TEXTURE	SOFT	BOX GROSS WEIGHT	1,4 kg
TASTE	STRONG	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 15
FLAVOUR	PLEASANT	NUMBER OF BOXES PER LAYER	9
		NUMBER OF LAYERS	11
		BOXES PER PALLET	99
		TARIC CODE	04061050

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	77,50%	ENERGY	834/201 KJ/kcal	TOTAL COLIFORM	≤1000 Ufg/g
DRY MATTER	22,50%	FAT	16g/100g	ESCHERICHIA COLI	≤100 Ufg/g
FAT	16,30%	OF WHICH SATURATES	12g/100g	STAPHILOCOCCUS AUREUS	≤100 Ufg/g
FAT ON DRY MATTER	72,44%	CARBOHYDRATE	1,4g/100g	SALMONELLA	Absent on 25 g
PROTEIN	12,30%	OF WHICH SUGARS	1,0g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	54,67%	PROTEIN	12g/100g	MOULD AND YEAST	≤1000 Ufc/g
		SALT	0,10g/100g	BACILLUS CEREUS	Absent on 25 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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 Via E. Elia, 10 - 10020 LAURIANO (TO) Italia
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	Product Specification		
	FFF FROZEN RICOTTA CHEESE 250GR		
	approval date: 15/10/2020		
GENERAL INFORMATION			
EEC MARK			
INTERNAL CODE	PFRPU0159		
EAN ITEM CODE	8006103110440		
EAN BOX CODE	18006103110447		
DESTINATION OF SALE	RETAIL		
PRODUCT CATEGORY	FROZEN RICOTTA CHEESE		
PRODUCT DESCRIPTION	FROZEN RICOTTA CHEESE		
INGREDIENTS	Whey of MILK, MILK, salt, acidity regulator: lactic acid, THICKENER: Guar gum E412, Xanthan gum E415, Carrageenan E407		
FROZEN SHELF LIFE	365 DAYS		
SHELF LIFE AFTER DEFROSTING	20 DAYS		
PRESERVATION TEMPERATURE	To keep at -18°C. Once defrosted do not freeze again, keep between 0° and +4°C and consume within 20 days.		
NET WEIGHT	250gr		
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	TRUNK-CONE	PACKAGING	HEAT-SEALED TUB
COLOUR	WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	COMPACT	UNITS PER BOX	12
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	34.5 x 23 x 12
TEXTURE	SOFT	BOX GROSS WEIGHT	3,5 kg
TASTE	SWEET, OF FRESH MILK	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 137
FLAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	10
		NUMBER OF LAYERS	10
		BOXES PER PALLET	100
		TARIC CODE	04061050
THE AVERAGE VALUES ARE MEASURED ON THE DAY THAT THE GOODS LEAVE THE FACTORY			
CHEMICAL AND PHYSICAL FEATURES		NUTRITION DECLARATION (values for 100g)	
parameters	value	parameters	value
MOISTURE	76,00%	ENERGY	603/145 kJ/kcal
DRY MATTER	24,00%	FAT	10g/100g
FAT	10,50%	OF WHICH SATURATES	7,0g/100g
FAT ON DRY MATTER	43,75%	CARBOHIDRATE	3,7g/100g
PROTEIN	9,29%	OF WHICH SUGARS	2,3g/100g
PROTEIN ON DRY MATTER	38,71%	PROTEIN	10g/100g
		SALT	0,20g/100g
		CALCIUM	180mg/100g
23% NRV (NRV = Nutrient reference values)			
		MICROBIOLOGIC FEATURES	
parameters	value	parameters	value
TOTAL COLIFORM	≤1000 Ufc/g	ESCHERICHIA COLI	≤100 Ufc/g
STAPHYLOCOCCUS AUREUS	≤100 Ufc/g	SALMONELLA	Absent on 25g
LISTERIA MONOCYTOGENES	Absent on 25g	MOULD AND YEAST	≤1000 Ufc/g
BACILLUS CEREUS	Absent on 25 g		
ALLERGENS		CERTIFICATION	
NAME	YES/NO	 	
Cereals contain glutine and by-product	NO		
Shellfish and by-product	NO		
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