



Product Specification

ARTISANAL RICOTTA CHEESE 220 GR

approval date: 28/08/2024



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFRPU0313
EAN ITEM CODE	8006103111034
EAN BOX CODE	18006103111031
DESTINATION OF SALE	TAKE AWAY
PRODUCT CATEGORY	ARTISANAL RICOTTA CHEESE
PRODUCT DESCRIPTION	HAND COLLECTED ARTISANAL RICOTTA CHEESE
INGREDIENTS	WHEY OF MILK, MILK, SALT, ACIDITY REGULATOR: LACTID ACID.
MILK HEAT TREATMENT	PASTEURIZATION
SHelf LIFE	18 DAYS
PRESERVATION TEMPERATURE	from 0 °C to +4 °C
PACKAGING	PACKAGED IN PROTECTIVE ATMOSPHERE
NET WEIGHT	220 g

PRODUCT CHARACTERISTICS

SHAPE	TRUNK-CONE
COLOUR	WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT
TASTE	SWEET, OF FRESH MILK
FLAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	SINGLE HEAT - SEALED TUBE PACKAGED IN PROTECTIVE ATMOSPHERE
UNITS PER PACKING	1
UNITS PER BOX	8
BOX DIMENSIONS (LxWxH)cm	45 x 23.5 x 13
BOX GROSS WEIGHT	2.3 KG
PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 95
NUMBER OF BOXES PER LAYER	7
NUMBER OF LAYERS	6
BOXES PER PALLET	42
TARIC CODE	04061050

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	78,61%
DRY MATTER	21,39%
FAT	10,00%
FAT ON DRY MATTER	42,75%
PROTEIN	10,00%
PROTEIN ON DRY MATTER	42,75%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	603/145 kJ/100g-kcal/100g
FAT	10 g/100g
OF WHICH SATURATES	7,0 g/100g
CARBOHIDRATE	3,7 g/100g
OF WHICH SUGARS	2,3 g/100g
PROTEIN	10 g/100g
SALT	0,20 g/100g
CALCIUM	330 mg/100g

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	<10 ⁷ cfu/g
ESCHERICHIA COLI	<10 ⁷ cfu/g
STAPHILOCOCCUS AUREUS	≤10 ⁷ cfu/g
SALMONELLA	Absent on 25 g
LISTERIA MONOCYTOGENES	Absent on 25 g
MOULD AND YEAST	<10 ⁷ cfu/g
BACILLUS CEREUS	<10 ⁷ cfu/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

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	Product Specification	
	RICOTTA CHEESE 250 GR	
	approval date: 02/05/2023	

GENERAL INFORMATION

EEC MARK	
INTERNAL CODE	PFRPU3531
EAN ITEM CODE	8006103110440
EAN BOX CODE	18006103110447
DESTINATION OF SALE	RETAIL/FOOD SERVICE
PRODUCT CATEGORY	RICOTTA CHEESE
PRODUCT DESCRIPTION	RICOTTA CHEESE
INGREDIENTS	WHEY OF MILK, MILK, SALT, ACIDITY REGULATOR: LACTIC ACID.
SHELF LIFE	50 DAYS
PRESERVATION TEMPERATURE	Keep in refrigeratore from 0 °C to +4 °C. Once opened, keep it in its own brine, well protected, for a maximum of 24 hours.
NET WEIGHT	250 gr

PRODUCT CHARACTERISTICS

SHAPE	TRUNK-CONE
COLOUR	WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT
TASTE	SWEET, OF FRESH MILK
FLAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODUCT

LOGISTIC CHARACTERISTICS

PACKAGING	SINGLE HEAT - SEALED TUB
UNITS PER PACKING	1
UNITS PER BOX	12
BOX DIMENSIONS (LxWxH)cm	34.5 x 23 x 12
BOX GROSS WEIGHT	3.3 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 127
NUMBER OF BOXES PER LAYER	10
NUMBER OF LAYERS	8
BOXES PER PALLET	80
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	603/145 KJ/kcal	TOTAL COLIFORM	<10 ⁴ ufc/g
DRY MATTER	22,50%	FAT	10g/100g	ESCHERICHIA COLI	<10 ² ufc/g
FAT	10,00%	OF WHICH SATURATES	7g/100g	STAPHYLOCOCCUS AUREUS	<10 Ufc/g
FAT ON DRY MATTER	44,44%	CARBOHIDRATE	3,7g/100g	SALMONELLA	Absent on 25g
PROTEIN	10,00%	OF WHICH SUGARS	2,3g/100g	LISTERIA MONOCYTOGENES	Absent on 25g
PROTEIN ON DRY MATTER	44,44%	PROTEIN	10g/100g	MOULD AND YEAST	<10 ² Ufc/g
		SALT	0,20g/100g	BACILLUS CEREUS	<10 ² Ufc/g
		CALCIUM	180mg/100g		

41% NRV (NRV = Nutrient reference values)

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

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Product Specification

RICOTTA CHEESE 2X100GR

approval date: 11/11/2024



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFRPU3538
EAN ITEM CODE	8006103110631
EAN BOX CODE	1800610311638
DESTINATION OF SALE	RETAIL
PRODUCT CATEGORY	RICOTTA CHEESE
PRODUCT DESCRIPTION	RICOTTA CHEESE
INGREDIENTS	WHEY OF MILK, MILK, SALT, ACIDITY REGULATOR: LACTIC ACID.
SHELF LIFE	50 DAYS
PRESERVATION TEMPERATURE	from 0 °C to +4 °C
NET WEIGHT	100g x 2

PRODUCT CHARACTERISTICS

SHAPE	TRUNK-CONE
COLOUR	WHITE
INTERNAL APPEARANCE	COMPACT
EXTERNAL APPEARANCE	UNIFORM
TEXTURE	SOFT
TASTE	SWEET
FLAVOUR	DELICATE

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED TUB + CLUSTER
UNITS PER PACKGING	2x100gr
UNITS PER BOX	6
BOX DIMENSIONS (LxWxH)cm	35.5 x 23.5 x 5.5
BOX GROSS WEIGHT	1.4 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 77.5
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

parameters	value
MOISTURE	77,50%
DRY MATTER	22,50%
FAT	10,00%
FAT ON DRY MATTER	44,44%
PROTEIN	10,00%
PROTEIN ON DRY MATTER	44,44%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	603-145 kJ/100g-kcal/100g
FAT	10 g/100g
OF WHICH SATURATES	7,0 g/100g
CARBOHIDRATE	3,7 g/100g
OF WHICH SUGARS	2,3 g/100g
PROTEIN	10 g/100g
SALT	0,20 g/100g
CALCIUM	330 mg/100g

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	<10 ⁴ ufc/g
ESCHERICHIA COLI	<10 ² ufc/g
STAPHILOCOCCUS AUREUS	<10 ufc/g
SALMONELLA	Absent in 25 g
LISTERIA MONOCYTOGENES	Absent in 25 g
MOULD AND YEAST	<10 ² ufc/g
BACILLUS CEREUS	<10 ² ufc/g

40% NRV(NRV= Nutrient reference values)

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

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