




	Product Specification				
	BOCCONCINI MOZZARELLA FIOR DI LATTE CHEESE 125gr				
	approval date: 28/08/2024				
GENERAL INFORMATION					
EEC MARK					
INTERNAL CODE	PFMPU0008				
EAN ITEM CODE	8006103100014				
EAN BOX CODE	18006103100011				
DESTINATION OF SALE	RETAIL / HO.RE.CA.				
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	25 DAYS				
PRESERVATION TEMPERATURE	Keep in refrigerator between 0 and +6°C. To be consumed immediately once opened.				
NET WEIGHT	125 GR				
GROSS WEIGHT	200 GR				
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS			
SHAPE	SPHERIC	PACKAGING	PLASTIC BAG		
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1		
INTERNAL APPEARANCE	UNIFORM	UNITS PER BOX	28		
EXTERNAL APPEARANCE	COMPACT	BOX DIMENSIONS (LxWxH)cm	39 x 26 x 14		
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	7.5 kg		
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 115		
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	9		
		NUMBER OF LAYERS	7		
		BOXES PER PALLET	63		
		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	62,42%	ENERGY	989/238 kJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ ufc/g
DRY MATTER	37,58%	FAT	18 g/100g	ESCHERICHIA COLI	<10 ² ufc/g
FAT	18,00%	OF WHICH SATURATES	13 g/100g	STAPHYLOCOCCUS AUREUS	<10 ufc/g
FAT ON DRY MATTER	47,89%	CARBOHIDRATE	1,0 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	17,00%	OF WHICH SUGARS	0,2 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	45,25%	PROTEIN	17 g/100g	MOULD AND YEAST	<10 ² ufc/g
		SALT	0,50 g/100g		
ALLERGENS		CERTIFICATION			
NAME	YES/NO	   <p style="text-align: center;">CERTIFICAZIONE ISO 22005</p>			
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

MOZZARELLA FIOR DI LATTE 100GR

approval date: 24/09/2020



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFPMU0108
EAN ITEM CODE	8006103100045
EAN BOX CODE	18006103102275
DESTINATION OF SALE	RETAIL
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	25 DAYS
PRESERVATION TEMPERATURE	Keep in refrigerator between 0 and +6°C. Once opened, the product must be stored in refrigerator between 0 and +6°C, kept in its own brine, well protected, for a maximum of 24 hours and consumed as soon as possible
NET WEIGHT	100gr
GROSS WEIGHT	180gr

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	PLASTIC BAG
UNITS PER PACKAGING	1
UNITS PER BOX	20
BOX DIMENSIONS (LxWxH)cm	40 x 29.5 x 12.5
BOX GROSS WEIGHT	5kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 115
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	62,42%
DRY MATTER	37,58%
FAT	18,60%
FAT ON DRY MATTER	49,49%
PROTEIN	16,70%
PROTEIN ON DRY MATTER	44,44%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	989/238 kJ/100g-kcal/100g
FAT	18 g/100g
OF WHICH SATURATES	13 g/100g
CARBOHIDRATE	1,0 g/100g
OF WHICH SUGARS	0,2 g/100g
PROTEIN	17 g/100g
SALT	0,50 g/100g

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	≤1000 Ufc/g
ESCHERICHIA COLI	≤100 Ufc/g
STAPHILOCOCCUS AUREUS	≤100 Ufc/g
SALMONELLA	Absent on 25g
LISTERIA MONOCYTOGENES	Absent on 25g
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



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	Product Specification	
	MOZZARELLA FIOR DI LATTE 200 GR	
	approval date: 12/05/2025	

INFORMAZIONI GENERALI	
EEC MARK	
INTERNAL CODE	PFMPU0324
EAN ITEM CODE	80434207
EAN BOX CODE	18006103101599
DESTINATION OF SALE	RETAIL/ 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	25 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	200 g
GROSS WEIGHT	340 g



PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	SPHERICAL	PACKAGING	HEAT-SEALED CUP
COLOUR	GLOSSY WHITE	UNITS PER PACKING	1
INTERNAL APPEARANCE	UNIFORM	UNITS PER BOX	6
EXTERNAL APPEARANCE	COMPACT	PACKAGING DIMENSIONS (LxWxH) cm	11 x 9,5 x 8
TEXTURE	SOFT AND ELASTIC	BOX DIMENSIONS (LxWxH)cm	29 x 23 x 12
TASTE	SWEET	BOX GROSS WEIGHT	2,5 kg
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 137
		NUMBER OF BOXES PER LAYER	12
		NUMBER OF LAYERS	10
		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		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/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	49,86%	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	44,32%	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

CERTIFICATIONS	
	
	
CERTIFICAZIONE ISO 22005	

	Product Specification	
	MOZZARELLA FIOR DI LATTE CHERRIES 150 GR	
	approval date: 21/06/2024	

GENERAL INFORMATION	
EEC MARK	
INTERNAL CODE	PFMPU0325
EAN ITEM CODE	8006103111249
EAN BOX CODE	1800610311246
DESTINATION OF SALE	RETAIL / FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN ITS OWN BRINE IN LITTLE BALL SHAPE
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	25 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	150 g
GROSS WEIGHT	340 g

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	SPHERIC	PACKAGING	HEAT-SEALED TUB
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	15 MINI CHERRIES
INTERNAL APPEARANCE	COMPACT	UNITS PER BOX	6 TUBES
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	29,7 x 23,9 x 8,2
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	2,5 kg
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 113
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	12
		NUMBER OF LAYERS	11
		BOXES PER PALLET	132
		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	952/229 kJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ ufc/g
DRY MATTER	37,50%	FAT	18 g/100g	ESCHERICHIA COLI	<10 ² ufc/g
FAT	18,00%	OF WHICH SATURATES	12 g/100g	STAPHYLOCOCCUS AUREUS	<10 ufc/g
FAT ON DRY MATTER	47,20%	CARBOHIDRATE	0,8 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	17,00%	OF WHICH SUGARS	0,2 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	44,53%	PROTEIN	17 g/100g	MOULD AND YEAST	<10 ² ufc/g
		SALT	0,45 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	
	
	
CERTIFICAZIONE ISO 22005	



Product Specification

HANDMADE KNOTS OF MOZZARELLA FIORDILATTE 250 GR

approval date: 15/10/2024



INFORMAZIONI GENERALI

EEC MARK		
INTERNAL CODE		PFMPU1117
EAN ITEM CODE		8006103100342
EAN BOX CODE		18006103100349
DESTINATION OF SALE		RETAIL / FOOD SERVICE
PRODUCT CATEGORY		MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION		FRESH STRETCHED CHEESE IN ITS OWN BRINE IN KNOT SHAPE
INGREDIENTS		MILK, SALT, RENNET, STARTER CULTURE
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		250 g
GROSS WEIGHT		500 g

PRODUCT CHARACTERISTICS

SHAPE	KNOTTED
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 TUBE
UNITS PER PACKAGING	3 KNOTS
UNITS PER BOX	8 BAGS
BOX DIMENSIONS (LxWxH)cm	40 x 29.5 x 12.5
BOX GROSS WEIGHT	5.2 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 115
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		NUTRITION DECLARATION (values for 100g)		MICROBIOLOGIC FEATURES	
parameters	value	parameters	value	parameters	value
MOISTURE	62,00%	ENERGY	894/215 kJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ ufc/g
DRY MATTER	38,00%	FAT	16 g/100g	ESCHERICHIA COLI	<10 ² ufc/g
FAT	16,00%	OF WHICH SATURATES	11 g/100g	STAPHYLOCOCCUS AUREUS	<10 ufc/g
FAT ON DRY MATTER	42,11%	CARBOHIDRATE	1,1 g/100g	SALMONELLA	Assente In 25 g
PROTEIN	17,00%	OF WHICH SUGARS	0,1 g/100g	LISTERIA MONOCYTOGENES	Assente In 25 g
PROTEIN ON DRY MATTER	44,74%	PROTEIN	17 g/100g	MOULD AND YEAST	<10 ² ufc/g
		SALT	0,50 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

CERTIFICATIONS

		Product Specification			
		MOZZARELLA FIOR DI LATTE CHERRIES GR 50 X 5			
		approval date: 08/11/2024			
INFORMAZIONI GENERALI					
EEC MARK					
INTERNAL CODE		PFMPU1118			
EAN ITEM CODE		8006103100366			
EAN BOX CODE		18006103100363			
DESTINATION OF SALE		RETAIL / FOOD SERVICE			
PRODUCT CATEGORY		MOZZARELLA STRETCHED CHEESE			
PRODUCT DESCRIPTION		FRESH STRETCHED CHEESE IN ITS OWN BRINE			
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		250 g			
GROSS WEIGHT		500 g			
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS			
SHAPE	SPHERIC	PACKAGING	HEAT-SEALED TUBE		
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	5 CHERRIES		
INTERNAL APPEARANCE	COMPACT	UNITS PER BOX	8 BAGS		
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	39.2 x 29.5 x 12.5		
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	5 kg		
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 117		
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	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		NUTRITION DECLARATION (values for 100g)		MICROBIOLOGIC FEATURES	
parameters	value	parameters	value	parameters	value
MOISTURE	60,50%	ENERGY	989/238 KJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ Ufg/g
DRY MATTER	39,50%	FAT	18 g/100g	ESCHERICHIA COLI	<10 ² Ufg/g
FAT	18,00%	OF WHICH SATURATES	13 g/100g	STAPHYLOCOCCUS AUREUS	<10 Ufg/g
FAT ON DRY MATTER	45,67%	CARBOHIDRATE	1,0 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	17,00%	OF WHICH SUGARS	0,2 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	43,03%	PROTEIN	17 g/100g	MOULD AND YEAST	<10 ² Ufg/g
		SALT	0,50 g/100g		
ALLERGENS		CERTIFICATIONS			
NAME	YES/NO	   CERTIFICAZIONE ISO 22005			
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

MOZZARELLA FIOR DI LATTE GRAN LUNA 300 GR

approval date: 15/10/2024



GENERAL INFORMATION

EEC MARK	IT 01 111 CE
INTERNAL CODE	PFMPU1121
EAN ITEM CODE	8006103100359
EAN BOX CODE	18006103100356
DESTINATION OF SALE	RETAIL / FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BALL SHAPE
INGREDIENTS	MILK, SALT, RENNET, STARTER CULTURE
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	300 g
GROSS WEIGHT	600 g

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	PLASTIC BAG
UNITS PER PACKAGING	1
UNITS PER BOX	8
BOX DIMENSIONS (LxWxH)cm	39.2 x 29.5 x 12.5
BOX GROSS WEIGHT	5.4 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 117
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	62,00%
DRY MATTER	38,00%
FAT	18,00%
FAT ON DRY MATTER	47,37%
PROTEIN	16,00%
PROTEIN ON DRY MATTER	42,11%

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	16g/100g
SALT	0,80 g/100g

MICROBIOLOGIC FEATURES



parameters	value
TOTAL COLIFORM	<10 ⁴ ufc/g
ESCHERICHIA COLI	<10 ² ufc/g
STAPHYLOCOCCUS AUREUS	<10 ufc/g
SALMONELLA	Absent In 25 g
LISTERIA MONOCYTOGENES	Absent 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



	Product Specification	
	MOZZARELLA FIOR DI LATTE BOMBA 400 GR	
	approval date: 08/11/2024	

GENERAL INFORMATION

EEC MARK		
INTERNAL CODE		PFMPU1126
EAN ITEM CODE		8006103100434
EAN BOX CODE		18006103100431
DESTINATION OF SALE		RETAIL / 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	400 g	
GROSS WEIGHT	700 g	

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	SPHERIC	PACKAGING	PLASTIC BAG
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	UNIFORM	UNITS PER BOX	8
EXTERNAL APPEARANCE	COMPACT	BOX DIMENSIONS (LxWxH)cm	39.2 x 29.5 x 12.5
TEXTURE	SOFT AND ELASTIC	BOX GROSS WEIGHT	6 kg
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	80 x 120 x 117
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	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		NUTRITION DECLARATION (values for 100g)		MICROBIOLOGIC FEATURES	
parameters	value	parameters	value	parameters	value
MOISTURE	65,00%	ENERGY	939-226 kJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ ufc/g
DRY MATTER	35,00%	FAT	18 g/100g	ESCHERICHIA COLI	<10 ² ufc/g
FAT	18,00%	OF WHICH SATURATES	11 g/100g	STAPHYLOCOCCUS AUREUS	<10 ufc/g
FAT ON DRY MATTER	51,43%	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	45,71%	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	
	
	
CERTIFICAZIONE ISO 22005	



Product Specification

MOZZARELLA FIOR DI LATTE BRAID 200 GR

approval date: 27/02/2020



INFORMAZIONI GENERALI

EEC MARK	
INTERNAL CODE	PFMPU3115
EAN ITEM CODE	80434214
EAN BOX CODE	18006103101605
DESTINATION OF SALE	RETAIL/ FOOD SERVICE
PRODUCT CATEGORY	MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FRESH STRETCHED CHEESE IN ITS OWN BRINE IN BRAID SHAPE
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	25 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	200 g
GROSS WEIGHT	400 g

PRODUCT 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

LOGISTIC CHARACTERISTICS

PACKAGING	HEAT-SEALED CUP
UNITS PER PACKGING	1
UNITS PER BOX	8
BOX DIMENSIONS (LxWxH)cm	26.5 x 33.5 x 8.5
BOX GROSS WEIGHT	4 kg
PALLET DIMENSIONS (LxWxH)cm	80 x 120 X 110
NUMBER OF BOXES PER LAYER	8
NUMBER OF LAYERS	10
BOXES PER PALLET	80
TARIC CODE	04061030

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

CHEMICAL AND PHYSICAL FEATURES

parameters	value
MOISTURE	60,30%
DRY MATTER	39,70%
FAT	15,80%
FAT ON DRY MATTER	39,80%
PROTEIN	17,10%
PROTEIN ON DRY MATTER	43,07%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	894-215 kJ/100g-kcal/100g
FAT	16 g/100 gr
OF WHICH SATURATES	11 g/100 g
CARBOHIDRATE	1,1 g/100 g
OF WHICH SUGARS	0,10 g/100 g
PROTEIN	17 g/100 g
SALT	0,50 g/100 g

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	≤1000 Ufg/g
ESCHERICHIA COLI	≤100 Ufg/g
STAPHILOCOCCUS 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

CERTIFICATIONS



CERTIFICAZIONE ISO 22005