

	Product Specification																																														
	FFF WHITE SCAMORZA CHEESE 230 GR																																														
	approval date: 19/12/2024																																														
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		 PFSPU0163 8006103110563 18006103110560 RETAIL/FOOD SERVICE STRECHED CHEESE FROZEN STRETCHED CHEESE MILK, SALT, RENNET, STARTER CULTURE. 365 DAYS 30 DAYS Keep at -18°C - Once opened, the product must be stored in refrigerator between 0 and +4°C 230gr																																													
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS																																													
SHAPE COLOUR INTERNAL APPEARANCE EXTERNAL APPEARANCE TEXTURE TASTE FLAVOUR	PEAR SOFT YELLOW STRAW COMPACT AND ELASTIC UNIFORM SOFT AND ELASTIC FRESH MILK PLEASANT	PACKAGING UNITS PER PACKGING 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	VACUUM PACK 1 8 27 x 21,7 x 7 2,50 kg 80 x 120 x 136 14 17 238 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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