



Product Specification

LACTOSE FREE RICOTTA CHEESE 2X100GR

approval date: 15/10/2024



GENERAL INFORMATION

EEC MARK		
INTERNAL CODE		PFRPU0152
EAN ITEM CODE		8006103102469
EAN BOX CODE		18006103102466
DESTINATION OF SALE		RETAIL
PRODUCT CATEGORY		LACTOSE FREE RICOTTA CHEESE
PRODUCT DESCRIPTION		LACTOSE FREE RICOTTA CHEESE
INGREDIENTS		WHEY OF MILK, SALT, ACIDITY REGULATOR: LACTIC ACID
SHELF LIFE		46 DAYS
PRESERVATION TEMPERATURE		Between 0°C and 4°C
NET WEIGHT	200gr	

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	HEAT-SEALED TUB
UNITS PER PACKAGING	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	120 x 80 x 15
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	78,00%
DRY MATTER	22,00%
FAT	7,00%
FAT ON DRY MATTER	31,81%
PROTEIN	9,00%
PROTEIN ON DRY MATTER	40,90%

NUTRITION DECLARATION (values for 100g)

parameters	value
ENERGY	490-117 kJ/100g- kcal/100g
FAT	7,0 g/100g
OF WHICH SATURATES	5,0 g/100g
CARBOHYDRATE	2,9 g/100g
OF WHICH SUGARS	2,5 g/100g
PROTEIN	9,0 g/100g
SALT	0,20 g/100g
LACTOSE	<0,01 g/100g
CALCIUM	330 mg/100g

40% NRV (NRV = Nutrient reference values)

MICROBIOLOGIC FEATURES

parameters	value
TOTAL COLIFORM	<10 ⁴ Ufc/g
ESCHERICHIA COLI	<10 ³ Ufc/g
STAPHYLOCOCCUS AUREUS	<10 Ufc/g
SALMONELLA	Assenti in 25g
LISTERIA MONOCYTOGENES	Assenti in 25g
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



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