

	Product Specification																																
	FROZEN BURRATA CHEESE 65 GR																																
	approval date:28/08/2024																																
GENERAL INFORMATION																																	
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS SHELF LIFE PRESERVATION TEMPERATURE NET WEIGHT GROSS WEIGHT		 PFMPU0302 8006103111041 18006103111048 HO.RE.CA./ FOOD INDUSTRY FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA STRIPES IN ITS OWN BRINE MILK, MILK cream (CREAM 20,5%, modified starch, MILK proteins, butter MILK powder, stabilisers: E407, E466; emulsifiers: E471, E472b) starter culture, rennet, salt. 365 DAYS To keep at -18°C. Once the product is defrosted don't refreeze and keep in refrigerator at a temperature from 0 to +4°C. Once defrosted the product must be consumed within 96 hours 65 GR 130 GR																															
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS																															
SHAPE ROUND BAG COLOUR GLOSSY WHITE INTERNAL APPEARANCE CREAMY EXTERNAL APPEARANCE UNIFORM TEXTURE SOFT TASTE SWEET FLAVOUR DELICATE, TYPICAL VACCINE PRODUCT		PACKAGING PLASTIC TUB UNITS PER PACKGING 1 UNITS PER BOX 44 BOX DIMENSIONS (LxWxH)cm 37X25X27 BOX GROSS WEIGHT 6 KG PALLET DIMENSIONS (LxWxH)cm 120 x 80 x 179 NUMBER OF BOXES PER LAYER 8 NUMBER OF LAYERS 6 BOXES PER PALLET 48 TARIC CODE 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																																	

	Product Specification		
	FROZEN BURRATA CHEESE 100 GR		
	approval date: 02/02/2024		
GENERAL INFORMATION			
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS SHELF LIFE PRESERVATION TEMPERATURE NET WEIGHT GROSS WEIGHT		 PFMPU0217 8006103102759 18006103102756 HO.RE.CA./ FOOD INDUSTRY FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA STRIPES IN ITS OWN BRINE MILK, MILK cream (CREAM , modified starch, MILK proteins, butter MILK powder, stabilisers: E407, E466; emulsifiers: E471, E472b) starter culture, rennet, salt 365 DAYS To keep at -18°C. Once the product is defrosted don't refreeze and keep in refrigerator at a temperature from 0 to +4°C. Once defrosted the product must be consumed within 96 hours 100 GR 180 GR	
PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	ROUND BAG	PACKAGING	PLASTIC TUB
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	CREAMY	UNITS PER BOX	44
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	37X25X30
TEXTURE	SOFT	BOX GROSS WEIGHT	9 KG
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 197
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	8
		NUMBER OF LAYERS	6
		BOXES PER PALLET	48
		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
MOISTURE	65,00%	ENERGY	988/239 kJ/100g-kcal/100g
DRY MATTER	35,00%	FAT	21 g/100g
FAT	21,00%	OF WHICH SATURATES	15 g/100g
FAT ON DRY MATTER	60,00%	CARBOHIDRATE	1,4 g/100g
PROTEIN	11,00%	OF WHICH SUGARS	0,9 g/100g
PROTEIN ON DRY MATTER	31,42%	PROTEIN	11 g/100g
		SALT	0,50 g/100g
ALLERGENS		CERTIFICATION	
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		
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			

	Product Specification																																						
	FROZEN BURRATA CHEESE 120 GR																																						
	approval date: 21/09/2022																																						
GENERAL INFORMATION																																							
EEC MARK INTERNAL CODE EAN ITEM CODE EAN BOX CODE DESTINATION OF SALE PRODUCT CATEGORY PRODUCT DESCRIPTION INGREDIENTS SHELF LIFE PRESERVATION TEMPERATURE NET WEIGHT GROSS WEIGHT		 PFMPU0270 8006103102490 18006103110874 HO.RE.CA./ FOOD INDUSTRY FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA STRIPES IN ITS OWN BRINE MILK (60%), MILK cream (39,48%) (CREAM , modified starch, MILK proteins, butter MILK powder, stabilisers: E407, E466; emulsifiers: E471, E472b) starter culture (0,01%), rennet (0,01%), salt (0,50%). 365 DAYS To keep at -18°C. Once the product is defrosted don't refreeze and keep in refrigerator at a temperature from 0 to +4°C. Once defrosted the product must be consumed within 96 hours 120 GR 200 GR																																					
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	Product Specification	
	Frozen Burrata gr 50 case pz 4 Ct 8 c.	
	approval date: 07/11/2023	

GENERAL INFORMATION		
EEC MARK		
INTERNAL CODE	PFMPU0335	
EAN ITEM CODE	'8006103111287	
EAN BOX CODE	18006103111284	
DESTINATION OF SALE	HO.RE.CA./ FOOD INDUSTRY	
PRODUCT CATEGORY	FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA	
PRODUCT DESCRIPTION	FROZEN STRETCHED CHEESE FULL OF MILK CREAM AND MOZZARELLA STRIPES IN ITS OWN BRINE	
INGREDIENTS	MILK, MILK cream (CREAM), modified starch, MILK proteins, butter MILK powder, stabilisers: E407, E466; emulsifiers: E471, E472b) starter culture, rennet, salt	
SHELF LIFE	365 DAYS	
PRESERVATION TEMPERATURE	To keep at -18°C. Once the product is defrosted don't refreeze and keep in refrigerator at a temperature from 0 to +4°C. Once defrosted the product must be consumed within 96 hours	
NET WEIGHT	50 GR X 4	
GROSS WEIGHT	480 GR	

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	ROUND BAG	PACKAGING	PLASTIC TUB
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	CREAMY	UNITS PER BOX	8
EXTERNAL APPEARANCE	UNIFORM	BOX DIMENSIONS (LxWxH)cm	40 x 23,6 x 11,5
TEXTURE	SOFT	BOX GROSS WEIGHT	6 KG
TASTE	SWEET	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 190
FLAVOUR	DELICATE, TYPICAL VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	10
		NUMBER OF LAYERS	15
		BOXES PER PALLET	150
		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	62,00%	ENERGY	988/239 kJ/100g-kcal/100g	TOTAL COLIFORM	≤1000 Ufc/g
DRY MATTER	38,00%	FAT	21 g/100g	ESCHERICHIA COLI	≤100 Ufc/g
FAT	21,00%	OF WHICH SATURATES	14 g/100g	STAPHYLOCOCCUS AUREUS	≤100 Ufc/g
FAT ON DRY MATTER	55,26%	CARBOHIDRATE	1,4 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	11,00%	OF WHICH SUGARS	0,9 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	28,95%	PROTEIN	11 g/100g	MOULD AND YEAST	≤1000 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

CERTIFICATION	
	

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