

TECHNICAL DATA SHEET Diced Mozzarella cheese - bag of 2 Kg NEUTRAL BAG

GENERALITY

Product name	Description			
Diced mozzarella cheese.	Cheese made from spun curd, using traditional techniques of grafting with lactic ferments. The pulp fiber melts to heat with the typical effect stringy of mozzarella cheese.			
Ingredients	Presentation			
Milk, salt, rennet, lactic ferments. Origin of milk and processing in EU countries. Allergens: the product is made from milk/dairy products	Mozzarella cut into cubes with dimensions 8x8x6±1 mm. Packed in plastic bag for food of 2 Kg in a protective atmosphere.			
	How to use			
Destination of use	How to use			
Destination of use All the population except for people intolerant to lactose and/or milk protein.	How to use It is best to remove the product from the fridge one hour before use.			
All the population except for people intolerant to lactose				

ANALYTICAL DATA

Chemical and physical characteristics (average value %)			Microbiological characteristics in according with CE Regulation			
Moisture:		55% ±4	Type of germ:	u.m.	Lim A	Lim B
Dry:		45% ±4				
Fat in dry:		46% ±4	Escherichia coli	ufc/g 100 1.000		1.000
Fat:		22% ±4	Stafilococchi coagulase positive	ufc/g	10	100
Average nutritional values in 100 g			Salmonella	/25g	absent in 25g	absent in 25g
Energy value	Kcal / Kj	301/1252	Listeria monocytogenes	/25g	absent in 25g	absent in 25g
Grassi	gr.	22				
of which:			LEGEND:	A = during the packaging		
- saturated fatty acids	gr.	16,6		B = during the shelf life		
carbohydrates	gr.	1,77	Transport temperature (°C)	Storage temperature (°C)		
of which:			from 0°C to +4°C	from 0°C to +4°C		
- sugars	gr.	0,35	Product id	Product identification data		
protein	gr.	24	Factory code:	IT F5 Z70 CE		
Salt	gr.	1,5	Product code:	MNECB8		
Product expiration (days from the date of production)		40	Codice EAN:	8055519550296		

Produced and packaged by: Latticini Parma S.r.l. - Cortemaggiore (PC) - Avenue G. Rossetti n. 10, 29016 - Italy.

PACKAGING

Primary packaging: plastic bag for food sealed with preprinted film	Sales unit	Layers of pallet	Product label	h pallet from the floor	Stacking
Dimension of bag: 330 mm (A) X 345 mm (B)	1 cartonbox = 4 bag of 2 kg	MIN: 5 MAX: 8	MOZZARELLA CUBETTINA Ingredienti: LATTE, saile, caglio, fermenti lattici ORIGINI DEL LATTE È TRASFORMAZIONE IN PAESI UE Conservere in fingo da 0° a 4° C. Si consiglia di togliere la confezione dei frigorifero un'ore prima dell'Edizzo. Confezionemento in atmosfera protettiva.	H MIN: 139 cm	NO
Secondary packaging: cardboard box	Number of packages for layer	Number of packages for pallet	Prodotto e confezionato da: Latticini Parma S.r.l. Viale G.Rossetti 10 - 29016	H MAX= 212 cm	
Dimension of cardboard box: 39 cm (L) X 29 cm (I) X 24,5 cm (H)	8 cartoni	MIN: 40 cartonbox MAX: 64 cartonbox	Cortemaggiore (PC) (FSZ70 SZ70 SZ70 SZ70 SZ70 SZ70 SZ70 SZ70		
H			Valori nutrizionali medi per 100 g: bnergis:301 Kcal-1252 kJ; Grassi:22 g; di cui acidi grassi satuni:16,6 g; Carbodrati:1,6 g i di cui zucchani <0,5 g; Proteine:24 g; sale:1,5 g.		