



TECHNICAL DATA SHEET

Shredded Mozzarella cheese - bag of 2 Kg

NEUTRAL BAG

GENERALITY

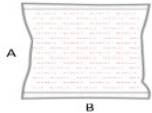
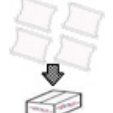

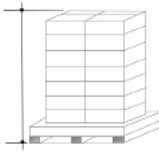



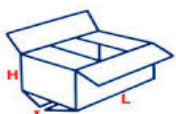

Product name	Description
Shredded mozzarella cheese.	Cheese made from spun curd, using traditional techniques of grafting with lactic ferments. The pulp fiber melts to heat with the typical effect stringy of mozzarella cheese.
Ingredients	Presentation
Milk, salt, rennet, lactic ferments. Origin of milk and processing in EU countries. Allergens: the product is made from milk/dairy products	Mozzarella cut into strip with dimensions 30x4x4 ±1 mm. Packed in plastic bag for food of 2 Kg in a protective atmosphere.
Destination of use	How to use
All the population except for people intolerant to lactose and/or milk protein.	It is best to remove the product from the fridge one hour before use.
Characteristics organoleptic	Characteristics of packaging
Color: white milk Smell: delicate fresh dairy products Flavor: fragrance of milk Texture: compact	PRIMARY PACKAGING: Plastic bag for food sealed with film, brand and labeling according to law. Packaging of the product is in a protective atmosphere until the opening. SECONDARY PACKAGING: cardboard box with 4 bags of 2 Kg.

ANALYTICAL DATA

Chemical and physical characteristics (average value %)			Microbiological characteristics in according with CE Regulation 2073/2005			
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
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	LEGEND:	A = during the packaging		
of which:				B = during the shelf life		
- saturated fatty acids	gr.	16,6				
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 identification data			
protein	gr.	24	Factory code:		IT F5 Z70 CE	
Salt	gr.	1,5	Product code:		MNEJB8	
Product expiration (days from the date of production)		40	Codice EAN:		8055519550036	

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

PACKAGING

Imballo primario: busta	Unità di vendita	N° strati per pallet	Etichetta prodotto	H pallet da terra	Impilabilità
Dimensioni busta: 330 mm (A) X 345 mm (B) 	1 cartone = 4 buste da 2 kg 	MIN: 5 strati MAX: 8 strati 	MOZZARELLA JULIENNE Ingredienti: LATTE , sale, caglio, fermenti lattici ORIGINE DEL LATTE E TRASFORMAZIONE IN PAESI UE Conservare in frigo da 0° a +4°C. Si consiglia di togliere la confezione dal frigorifero un'ora prima dell'utilizzo. Confezionamento in atmosfera protettiva. Prodotto e confezionato da: Latticini Parma S.r.l. Viale G. Rossetti 10 - 29016 Cortemaggiore (PC) www.latticini-parma.it 2000 g e Valori nutrizionali medi per 100 g: Energia: 301 Kcal-1252 kJ; Grassi: 22 g; di cui acidi grassi saturi: 16,6 g; Carboidrati: 1,8 g; di cui zuccheri: <0,5 g; Proteine: 24 g; sale: 1,5 g.	H MIN: 139 cm  H MAX = 212 cm 	NO  
Imballo secondario: scatola	N° cartoni per strato	N° cartoni per pallet			
Dimensioni cartone: 39 cm (L) X 29 cm (I) X 24,5 cm (H) 	8 cartoni 	MIN: 40 cartoni MAX: 64 cartoni 