



TECHNICAL DATA SHEET

Shredded Mozzarella cheese in 2,5 kg tray

NEUTRAL BAG

GENERALITY



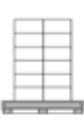





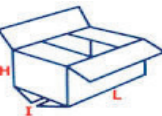

Product name	Description
Shredded mozzarella cheese.	Cheese made from spun curd, using traditional techniques of grafting with lactic ferments. The pulp fiber melts to heat with the typical effect stringy of mozzarella cheese.
Ingredients	Presentation
Milk, salt, rennet, lactic ferments. Origin of milk 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: preformed tray in polypropylene 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 trays of 2,5 Kg.

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					
Fat:		22% ±4					
Average nutritional values in 100 g							
Energy value	Kcal / Kj	301/1252	Escherichia coli	ufc/g	100	1.000	
Grassi	gr.	22	Stafilococchi coagulase positive	ufc/g	10	100	
of which:			Salmonella	/25g	absent in 25g	absent in 25g	
- saturated fatty acids	gr.	16,6	Listeria monocytogenes	/25g	absent in 25g	absent in 25g	
carbohydrates	gr.	1,77	LEGEND:	A = during the packaging			
of which:				B = during the shelf life			
- sugars	gr.	0,35		Transport temperature (°C)		Storage temperature (°C)	
protein	gr.	24		from 0°C to +4°C			
Salt	gr.	1,5		Product identification data			
Product expiration (days from the date of production)		40	Factory code:		IT F5 Z70 CE		
			Product code:		MNEJ25		
			Codice EAN:		8055519550012		

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

PACKAGING

Primary packaging: preformed plastic container for food	Sales unit	Layers of pallet	Product label	h pallet from the floor	Stacking
Dimension of tray: 320 mm (A) X 260 mm (C) X 100 mm (B) 	1 cardboard box = 4 trays of 2,5 kg 	MIN: 6 layers MAX: 8 layers 	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.latticiniparma.it  2500 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: 148 cm  H MAX= 192 cm 	NO  
Secondary packaging: cardboard box Dimension of cardboard box: 54 cm (L) X 33,5 cm (l) X 22 cm (H) 	Number of packages for layer 4 	Number of packages for pallet MIN: 24 MAX: 32 