



# TECHNICAL DATA SHEET

## Diced Mozzarella cheese in 2,5 Kg tray

### 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. <b>Allergens: the product is made from milk/dairy products</b>	Mozzarella cut into cubes with dimensions 8x8x6±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	<i>PRIMARY PACKAGING:</i> 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. <i>SECONDARY PACKAGING:</i> 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	<b>Type of germ:</b>	<b>u.m.</b>	<b>Lim A</b>	<b>Lim B</b>				
Dry:		45% ±4								
Fat in dry:		46% ±4								
Fat:		22% ±4								
Average nutritional values in 100 g			<b>Escherichia coli</b> ufc/g		100	1.000				
Energy value	Kcal / Kj	301/1252								
Grassi	gr.	22								
of which:										
- saturated fatty acids	gr.	16,6								
carbohydrates	gr.	1,77								
of which:										
- sugars	gr.	0,35								
protein	gr.	24	<b>Stafilococchi coagulase positive</b> ufc/g		10	100				
Salt	gr.	1,5								
<b>Product expiration (days from the date of production)</b>		<b>40</b>								
							<b>Salmonella</b> /25g	absent in 25g	absent in 25g	absent in 25g
							<b>LEGEND:</b>		<b>A = during the packaging</b>	
									<b>B = during the shelf life</b>	
			Transport temperature (°C)		Storage temperature (°C)					
			from 0°C to +4°C		from 0°C to +4°C					
			Product identification data							
			<b>Factory code:</b>		IT F5 Z70 CE					
			<b>Product code:</b>		MNEC25					
			<b>Codice EAN:</b>		8055519550296					

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

### PACKAGING

Primary packaging: preforming plastic containers 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 cartonbox = 4 trays of 2 kg	MIN: 6 layers MAX: 8 layers	<b>MOZZARELLA CUBETTINA</b> Ingredienti: <b>LATTE</b> , 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: <b>Latticini Parma S.r.l.</b> Viale G. Rossetti 10 - 29016 Cortemaggiore (PC) www.latticiniiparma.it	H MIN: 148 cm	NO 
				H MAX= 192 cm	
Secondary packaging: cardboard box	Number of packages for layer	Number of packages for pallet	<b>2500 g e</b> 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.		
Dimension of cardboard box: 39 cm (L) X 29 cm (l) X 24,5 cm (H)	4	MIN: 24 MAX: 32			