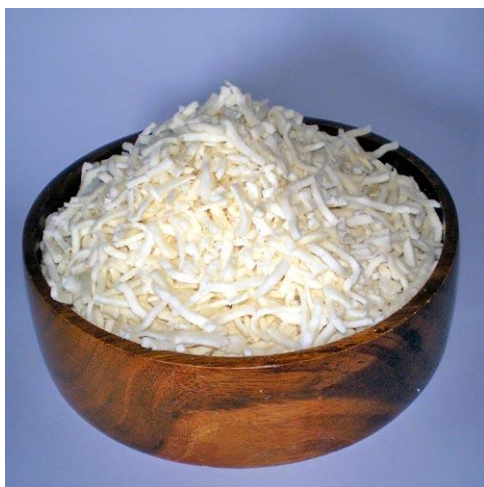




from the ancient Pugliese tradition

Mozzarella for pizza in dices, small dices and shreds



Revisione 01 - 24/11/2011

DESCRIPTION: Diced Mozzarella for gastronomic use. In protective atmosphere.

INGREDIENTS: Pasteurized cow milk, salt, rennet. Without any preservatives.

NUTRITION FACTS - Average values on 100 g: Energy values: Kcal 314 - KJ 1307; Total carbohydrates 2.02 g; Total protein 23,43 g; Total fat 23,62 g; Salt 0,21 g

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: moisture 52% , min. fat / dry 44 %

MICROBIOLOGICAL CHARACTERISTICS: Coliforms < 100 ufc/g; Escherichia coli < 100 ufc/g; Staphylococci coagulase + < 100 ufc/g; Salmonella spp absent; Listeria spp absent.

PACKAGE:

- A) 2 bags 7 Kg. each (dices), cod. 984, EAN 13 : 8000308000513
- B) 2 bags 3 kg each (dices), cod. 2519, EAN 13 : 8000308000520
- C) 2 bags 2,5 kg each (small dices), cod. 2519, EAN 13 : 8000308000537
- D) 2 bags 2,5 kg each (shreds), cod. 2501, EAN 13 : 8000308000544

PACKING BOX:

- A) Rigid cardboard tray mm 590 x 395 x 115 h
- B), C) and D): Cardboard box mm 260 x 340 x 120 h

MINIMUM SHELF LIFE: 25 days. To be eaten preferably within 2 days from the opening of the package.

PRESERVATION METHODS: In refrigerator a +1/+4°C.

Product tracking:

According to law we have established a product tracking system with the cooperation of the Azienda per i servizi Sanitari del Trentino: Nucleo Operativo Veterinario, Via Lavisotto, 125 Trento. Every product has a label with its production code and expiration date. The production code and expiration date are also printed in the transportation document. The research of a production code provides immediate information about the produced and sold quantities of the items and about the customers who bought those products. The system is clearly connected to all the production means, going back to the raw material and the packaging.

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