



from the ancient Pugliese tradition

Mozzarella pugliese-style



Revisione n° 01 - 24/11/2011

DESCRIPTION: Traditional pugliese-style mozzarella in flow-pack. In a protective atmosphere.

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

NUTRITION FACTS - Average values on 100 g: Energy values: Kcal 234 - KJ 972; Total carbohydrates 0,4 g; Total protein 17,6 g; Total fat 18 g; Salt 0,25 g

AVERAGE CHEMICAL-PHYSICAL CHARACTERISTICS: Moisture 58% , 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: 290 g bags.

PACKING BOX: 12 pieces in cardboard box mm 260 x 340 x 120 h

ITEM CODE: 18

EAN 13 CODE: 8 000308000018

MINIMUM SHELF LIFE: 13 days. To be eaten preferably within 2 days from the opening of the package.

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

PALLET EPAL: mm 800 x 1200 x h 150

PALLET COMPOSITION: 9 boxes/layer x 10 layers (total height mm 1350).

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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