

## Product Sheet Mozzarella for pizza "La Montanina"



Revision n. 8 del 28/10/2021







**DESCRIPTION:** Vacuum packed Mozzarella brick loaf for gastronomic uses.

**ORGANOLEPTIC FEATURES:** White colour (lightly straw-coloured during certain seasons). Light fresh milk taste. Soft texture.

INGREDIENTS: pasteurized cow's Milk, salt, rennet, milk enzymes. No preservatives.

ALLERGENS: Milk and products thereof, lactose and milk proteins.

**GMO**: the product does not contain GMOs (Reg. EU 1829/2003 and 1830/2003)

Average chemical - physical properties	
рН	5,4 ± 0,2
Moisture	52% ± 2
Min fat/dry	44%

Microbiological characteristics	
Coliforms	<100 ufc/g
Escherichia coli	<100 ufc/g
Coagulase + Staphylococcus	<100 ufc/g
Salmonella Spp	Absent
Listeria Spp	Absent

Average nutrition facts for 100 g		
Energy	Kcal 275 – Kj 1144	
Fat Of which saturates	g 21.4 g 15.5	
Carbohydrate Of which sugars	g 0,0 g 0,0	
Protein	g 20.7	
Salt	g 1,0	



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

MINIMUM SHELF LIFE FRAM THE DATE OF PRODUCTION: 20 days.

**PRODUCT TRACKING**: Every product has a label with its batch code and expiration date. The batch code and expiration date are also printed in the transportation document. A batch code provides immediate information about the specific product and quantity produced and sold and about the customers who bought such product. The tracking system applies to the entire manufacturing process, including the raw materials and the packaging.

Logistic features (primary packaging)		
Weight	About 1,5 Kg	
Approximate size of the packaging L x D x H	280 x 80 x 80 mm	
Primary packaging	Vacuum thermo formed bag	
Item code	1123	
EAN 13	8000308000605	
EAN 14	08000308000605	

Logistic features (secondary packaging)		
Composition packing	10 pieces	
Dimensions of the box	280 x 390 x h160 mm	
Pallet	EPAL 800 mm x 1200 mm	
Pallet composition	8 boxes for layer for 6 layers	
Shipment	Van / Truck equipe with cold storage. Shipment temperature from +1 $^{\circ}$ to +4 $^{\circ}$ C	

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