

Product Sheet Smoked Ricotta Small Size

* IFS

Revision n. 6 of 11/12/2019





DESCRIPTION: Traditional smoked ricotta. Vacuum packed.

ORGANOLEPTIC FEATURES: External colour yellow-brown, slightly sweet taste with a hint of smoke, smell of smoke, sustained texture.

INGREDIENTS: pasteurized cow's whey, cream and milk, salt. Acidity corrector: citric acid E330. No preservative.

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	5,9 ± 0,4
Moisture	60% ± 3
Min fat/dry	43% ± 3

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 value	Kcal 173 – Kj 720	
Fat Of which saturates	g 11,7 g 8,2	
Carbohydrate Of which sugars	g 5,7 g 3,2	
Protein	g 11,2	
Salt	g 0,7	



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PRESERVATION METHODS: In refrigerator at +1/+4°C MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 45 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 quality 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 250 g	
Approximate size of the packaging $L \times D \times H$	100 x 100 x h 50 mm	
Primary packaging	vacuum bag with easy opening	
Item code	166	
EAN 13	2220312000002	
EAN 14	98000308203122	

Logistic features (secondary packaging)		
Composition packing	17 pieces	
Dimensions of the box	340 x 260 x h 120 mm	
Pallet	EPAL 800 mm x 1200 mm	
Pallet composition	9 boxes for layer for 10 layers	
Shipment	Temperature controlled van/truck +1 ° to +4° C	

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