



Product Sheet
Ricotta for pasta industry



Revision n. 11 del 27/10/2021



DESCRIPTION: Traditional ricotta recommended for mixing with other ingredients in baking.

ORGANOLEPTIC FEATURES: White colour, sweet taste of milk, sweet flavour, soft and delicate texture.

INGREDIENTS: pasteurized cow's **whey**, salt. Acidity corrector: citric acid E330.

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	
pH	5,9 ± 0,2
Moisture	76% ± 5
Min fat/dry	29% ± 5

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 115 - Kj 481
Fat Of which saturates	g 6,7 g 4,7
Carbohydrate Of which sugars	g 4,1 g 4,1
Proteins	g 9,6
Salt	g 0,3

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

MINIMUM SHELF LIFE FROM 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 5 Kg
Approximate size of the packaging L x D x H	270 x 270 x 90 mm
Primary packaging	Vacuum bag
Item code	1875
EAN 13	2641100000002
EAN 14	98000308041106

Logistic features (secondary packaging)

Composition packing	2 pieces
Dimensions of the box	590 x 390 x h 110 mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	4 boxes for layer for 17 layers
Shipment	Temperature controlled van/truck +1° to +4° C

VETERINARY FOOD INSPECTION SERVICE SUPERVISING CONTROL AND INSPECTIONS: AZIENDA per i SERVIZI SANITARI del TRENTO U.O. N.2 TRENTO

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