

Product Sheet Mozzarella leaf



Revision n. 8 del 27/10/2021





DESCRIPTION: Thin mozzarella leaf roll to fill with different stuffing. In a protective atmosphere.

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 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	5,2 ± 0,2	
Moisture	58% ± 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 224 – Kj 930	
Fat Of which saturates	g 17 g 12	
Carbohydrate Of which sugars	g 0,7 g 0,7	
Protein	g 17	
Salt	g 0,2	



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

MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 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	700 g	
Approximative size of the packaging $L \times D \times H$	280 x 80 x 40 h mm	
Primary packaging	Thermo welded bag with protective atmosphere	
Item code	2014	
EAN 13	2222871600000	
EAN 14	98000308287160	

Logistic features (secondary packaging)		
Composition packing	4 pieces	
Dimensions of the box	350 x 265 x h 85 mm	
Pallet	EPAL 800 x 1200 mm	
Pallet composition	9 boxes for layer for 10 layers	
Shipment	Van / Truck equipe with cold storage. Shipment temperature from +1 $^{\circ}$ to +4 $^{\circ}$ C	

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