



Product Sheet  
**Mozzarella for pizza**  
Dices, small dices and julienne– Taglio Napoli



Revision n. 7 del 11/12/2019



**DESCRIPTION:** Diced Mozzarella for gastronomic use. 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 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	
pH	5,2 ± 0,2
Moisture	51% ± 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 314 - Kj 1307
Fat	g 23,6
Of which saturates	g 16,1
Carbohydrate	g 2,0
Of which sugars	g 0,5
Protein	g 20,5
Salt	g 0,5

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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)	Dices	Small Dices	Julienne	Taglio Napoli
Weight	3,0 Kg	2,5 Kg	2,5 Kg	2,5 Kg
Approximative size of the packaging L x D x H	300 mm x 200 mm x 80 mm			
Primary packaging	Thermo formed bag			
Item code	2519	2642	2501	2501
EAN 13	8000308000520	8000308000537	8000308000544	8000308000544
EAN 14	08000308000520	08000308000537	08000308000544	08000308000544

Logistic features (secondary packaging)	
Composition packing	2 pieces
Dimensions of the box	390 x 290 x h120 mm // 390 x 290 x h 120 mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	8 boxes for layers for 15 layers // 8 boxes for layers for 15 layers
Shipment	Van / Truck equipped with cold storage. Shipment temperature from +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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