



Product Sheet Caciocavallo



Revision n. 6 del 11/12/2019



DESCRIPTION: Typical medium aged cheese in vacuum package.

ORGANOLEPTIC FEATURES: Straw yellow colour, delicate taste, smooth thin crust. Compact paste, sometimes with sparse holes and slight flaking.

INGREDIENTS: pasteurized cow's **Milk**, salt, rennet. 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	50% ± 2
Min fat/dry	44%

Microbiological features	
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 324 - Kj 1344
Fat of which saturates	g 26 g 17
Carbohydrates of which sugars	g 2,2 g 0,5
Protein	g 21
Salt	g 1,2

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

PRODUCT SHELF LIFE: 30 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 1,3 Kg
Indicative size of the packaging L x D x H	110 x 110 x 190 mm
Primary packaging	Vacuum bag
Item code	380
EAN 13	2597150000007
EAN 14	98000308097158

Logistic features (secondary packaging)

Composition packing	4 pieces
Dimensions of the box	350 x 265 x h120mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	9 boxes for layer for 10 layers
Shipment	Temperature controller 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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