



Product Sheet
Mozzarella for Pizza without lactose



Revision n. 2 of 11/12/2019



DESCRIPTION: Vacuum packed Mozzarella brick loaf for gastronomic uses. Without lactose.

ORGANOLEPTIC FEATURES: White colour (lightly straw 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, milk proteins.

GMO: the product does not contain GMOs (Reg. EU 1829/2003 and 1830/2003)

Average chemical - physical properties	
pH	5,4 ± 0,2
Moisture	52% ± 2
Min fat/dry	44%

Microbiological character	
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 275 - Kj 1144
Fat	g 21,4
Of which saturates	g 15,5
Carbohydrates	g 0,0
Of which sugars	g 0,0
Glucose	g 0,0
Galactose	g 0,0
Lactose	< g 0,1
Proteins	g 20,7
Salt	g 1,0

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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 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	1,5 Kg
Approximate size of the packaging L x D x H	300 mm x 90 mm x 80 mm
Primary packaging	Vacuum thermo formed bag
Item code	3889
EAN 13	8000308000803
EAN 14	08000308000803

Logistic features (secondary packaging)

Composition packing	10 pieces
Dimensions of the box	385 x 290 x h160 mm
Pallet	EPAL 800 mm x 1200 mm
Pallet composition	8 boxes for layer for 6 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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