

Product Sheet Gourmet Mozzarella

Cut Napoli



Revision n. 3 of 25/10/2021



DESCRIPTION: Handmade "fiordilatte" deliberately low in salt.

ORGANOLEPTIC FEATURES: White colour (lightly straw during certain seasons). Soft and supple paste, sweet taste, milky and compact texture. Low in salt.

 $\textbf{INGREDIENTS:} \ pasteurized\ cow's\ \textbf{Milk}, salt, rennet, milk\ enzymes.\ No\ preservatives.$

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	
рН	5,2 ± 0,2
Moisture	59% ± 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 value	Kcal 277 – Kj 1150	
Fat Of which saturates	g 23 g 17	
Carbohydrate Of which sugars	g 0,0 g 0,0	
Protein	g 18	
Salt	g 0,4	



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*IFS

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PRESERVATION METHODS: In refrigerator at $+1/+4^{\circ}$ C MINIMUM SHELF LIFE FROM THE PRODUCTION DATE: 15 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 quatity 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	2,5 Kg	
Approximate size of the packaging $L \times D \times H$	300 mm x 200 mm x 80 mm	
Primary packaging	Thermo formed bag with protective atmosphere	
Item code	4549	
EAN 13		
EAN 14		

Logistic features (secondary packaging)		
Composition packing	2 pieces	
Dimensions of the box	390 x 290 x h 120 mm	
Pallet	EPAL 800 mm x 1200 mm	
Pallet composition	8 boxes for layer for 15 layers	
Shipment	Temperature controlled van/truck +1 ° to +4° C	

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