

Product Sheet Mediterranean type



Revision n. 10 del 28/10/2021







DESCRIPTION: Mozzarella in small sealed plastic bag in brine. Italian fresh spun-paste cheese. Spherical shape 300 g.

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 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	63% ± 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	
Fats Of which saturates	g 22,8 g 16,9	
Carbohydrate Of which sugars	g 0,0 g 0,0	
Protein	g 18,0	
Salt	g 0,4	

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



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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)	Sferical shape
Weight	300 g
Approximate size of the packaging L x D x H	160 mm x 160 mm x 60 mm
Primary packaging	Thermo welded bag in brine
Item code	471
EAN 13	8000308000117
EAN 14	08000308000117

Logistic features (secondary packaging)		
Composition packing	10 pieces	
Dimensions of the box	350 x 260 x h 85 mm	
Pallet	EPAL 800 mm 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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