

Product Sheet Rugiada small ricotta



Revision n. 10 del 11/12/2019





DESCRIPTION: Traditional ricotta nostrana in plastic pot sealed with protective film and lid.

ORGANOLEPTIC FEATURES: White colour, sweet taste of milk, sweet flavour, soft and delicate texture.

INGREDIENTS: pasteurized cow's whey, cream and milk, salt. Acidity corrector: citric acid E330. 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	5,9 ± 0,2
Moisture	75% ± 2
Min fat/dry	35% ± 2

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 126 – Kj 524	
Fats Of which saturates	g 8,7 g 5,9	
Carbohydrates Of which sugars	g 4,7 g 4,7	
Proteins	g 7,2	
Salt	g 0,28	



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

MINIMUM 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	250 g	
Approximate size of the packaging $L \times D \times H$	110 mm x 110 mm x 55 mm	
Primary packaging	Thermo sealed bowl, lid is available on demand	
Item code	737	
EAN 13	8000308000056	
EAN 14	08000308000056	

Logistic features (secondary packaging)		
Composition packing	12 pieces	
Dimensions of the box	340 x 260 x h 120 mm	
Pallet	EPAL 800 mm x 1200 mm	
Pallet composition	9 boxes for layer for 10 layers	
Shipment	Temperature controlled van/truck +1° to +4° C	

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