

TECHNICAL PRODUCT SHEET

Date of issue: 17/02/2020 Code: 101061

R04

Mozzarella "LATBRI" 125g in a bag

General Information

Product Name: Mozzarella "LATBRI" 125g in a bag	Product Description: Fresh stretched cheese obtained by enzymatic coagulation of pasteurised cow's milk
Pasteurized milk 99.3%, salt 0.6%, microbial rennet 0.08%, Acidity regulator: Citric acid E330 0.02% Brine : Water 99.7% Salt 0.3%	Weight: 125g – C
Organoleptic Characteristics: Shape: round, irregular Colour: milk white Aroma: of fresh milk product Flavour: tasty, delicate, typical of milk product	Description of production process: milk standardization milk pasteurization (73°C per 40s) addition of citric acid addition of rennet (coagulation) curd ripening stretching moulding and cheese hardening packaging in brine (water and salt) refrigerate storage shipping

Analytical Data

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Chemical-physical caracteristics at shipping (values in w/w)		Microbiological characteristics at shipping (values in UFC/g)				
Parameter	Tawasharahas	Rejection limits		Total coliforms: <10		
	Target value	Min Max		Escherichia coli: <10		
moisture:	moisture:	65,0	62,0	Stafilococcus coag+	<10	
total fat:	total fat:	16,0	14,0	Salmonelle spp:	absent/2	25g
fat/dry matter:	fat/dry matter:	Min 40	-	Listeria monocytogenes:	absent/2	25g
proteins:	proteins:	16,5	15,0	, ,	•	
Salt:	salt:	0,70	0,50			
pH:	pH:	6,00	5,80			
Average nutritional values for 100g product:		Energy (kJ/kcal)		per 100g		
				Fat (g)		16g
				of which saturates (g)		11g
				of which monounsaturates		4.8g
				of which polyunsaturates (g)	0.70g
				of which Trans		0.6g
				Cholesterol (mg)		45mg
				Carbohydrate (g)		1.0g
				of which sugar (g)		1.0g
				Protein (g)		17g
				Salt (g)		0.70g
				Sodium (g)		280mg
Transport tem	perature (°C):	+	0 +4	Storage temperature (°C	C):	+0 +4
Use by (days	from production)	31	0	Production coding:		LNAGGGCC where: L=lot N=production plant identification A=last digit of production year GGG=Julian day of production CC=packaging line

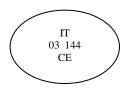
Packaging

Туре	Description	EAN Code	Material	Dimensions (mm, L x l x h)	Weight (g)	
Primary packing:	thermosealed film	8002612000159 EAN13	OPA - LLPE	245 x 230 x 40	3 +/- 8%	
Secondary packing:	closed carton (cod. 550)	48002612000157 ITF14	Carton	293 x 263 x 100	185 +/- 8%	
Languages on the pack: IT - FR - UK - DE - ES - NL - DK - FIN - NO - EL - PT - UAE						
Units /carton	1		12			

Pallettisation

Picture of consumer unit

Pallettisation				
Pallet type	euro			
n° cartons per layer	12			
n° layers	10			
n° cartons/pallet	120			
n° units /pallet	1440			





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