



**TECHNICAL DATA SHEET**  
**SHREDDED MOZZARELLA CHEESE I.Q.F. - BAG OF 1 KG**  
**NEUTRAL BAG**

**Generality**

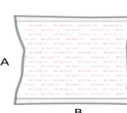
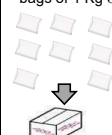


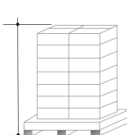


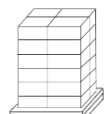



Product name	Description
Frozen mozzarella cheese with method I.Q.F. (Individual Quick Freezing) cut into strip.	Cheese made from spun curd, using traditional techniques of grafting with lactic ferments. The pulp fiber melts to heat with the typical effect stringy of mozzarella cheese.
Ingredients	Presentation
Milk, salt, rennet, lactic ferments. Origin of milk and processing in EU countries. <b>Allergens: the product is made from milk/dairy products</b>	Mozzarella cut into strip with dimensions 30x4x4 ±1 mm. Packed in plastic bag for food of 1 Kg.
Destination of use	How to use
All the population except for people intolerant to lactose and/or milk protein.	Please use within 3 days from deffrostinf date in the sealed packaging. Do not refreeze after defrosting. Once opened use within 24 hours.
Characteristics organoleptic	Characteristics of packaging
Color: white milk Smell: delicate fresh dairy products Flavor: fragrance of milk Texture: compact	<b>PRIMARY PACKAGING:</b> plastic bag for food sealed with film, brand and labeling according to law. <b>SECONDARY PACKAGING:</b> cardboard box with 8 bags of 1 Kg.

**Analytical data**

Chemical and physical characteristics (average value%)			Microbiological characteristics in according with CE Regulation 2073/2005			
Moisture:	55% ±4		Type of germ	u.m.	Lim A	Lim B
Dry:	45% ±4		Escherichia coli	ufc/g	100	1.000
Fat in dry:	46% ±4		Stafilococchi coagulase positive	ufc/g	10	100
Fat:	22% ±4		Salmonella	/25g	absent in 25g	absent in 25g
<b>Average nutritional values in 100 g</b>			Listeria monocytogenes	/25g	absent in 25g	absent in 25g
energy value	Kcal / Kj	301/1252	<b>LEGEND:</b> A = during the packaging B = during the shelf life			
fat	gr.	22	<b>Transport temperature (°C)</b>			<b>Storage teperature (°C)</b>
of which:			-18°C			-18°C
- saturated fatty acids	gr.	16,6	<b>Dati identificativi prodotto</b>			
carbohydrates	gr.	1,77	Factory code:			IT F5 270 CE
of which:			Product code:			MNEJB1QF
- sugars	gr.	0,35				
protein	gr.	24				
salt	gr.	1,5				
<b>Product expiration</b> (months from the date of production)			12			

Produced and packaged by: Latticini Parma S.r.l. - Cortemaggiore (PC) - Avenue G. Rossetti n. 10, 29016 - Italy.

**Packaging**

Primary packaging: plastic bag for food sealed with	Sales unit	Layers for palletet	Product label	h pallet from the floor	Stacking
Dimension of bag: 270 mm (A) X 340 mm (B) 	1 cartonbox = 8 bags of 1 Kg e 	MIN: 5 MAX: 8 	<b>Mozzarella IQF Julienne surgelata</b> <b>IQF Frozen Mozzarella - Shredded</b> Produzione/Production date: ??/??/???? Congelamento/Freezing date: ??/??/???? Scadenza/ Expiry: ??/??/???? Ingredienti/Ingredients: LATTE, sale, caglio, fermenti. MILK, salt, rennet, lactic ferments. Origine del latte e trasformazione in paesi UE Temperatura di conservazione/Keep frozen at: -18°C Prodotto e confezionato da/Produced and packed by: Latticini Parma Srl Viale G. Rossetti 10 29016 Cortemaggiore (PC)  15x48	H MIN: 139 cm  H MAX= 212 cm 	NO  
<b>Secondary packaging: cardboard box</b>	<b>Number of packages for layer</b>	<b>Number of packages for pallet</b>			
Dimension of cardboard box: 39 cm (L) X 29 cm (I) X 24,5 cm (H) 	8 cartonbox 	MIN: 40 cartonbox MAX: 64 cartonbox 	Utilizzare entro 3 giorni dalla data di scongelamento in confezione sigillata. Non ricongelare dopo lo scongelamento. Please use within 3 days from defrosting date in the sealed packaging. Do not refreeze after defrosting. Valori nutrizionali medi per 100 g/ 1000 g e Grassi/Fat: 22 g; di cui acidi grassi saturi/of which saturated fatty acids: 16,6 g; Carboidrati/Carbohydrates: 1,77 g; di cui zuccheri/of white sugars: 0,35 g; Proteine/Protein: 24 g; Sale/Salt: 1,5 g.		