



TECHNICAL DATA SHEET
DAIRY SPECIALITY FOR PIZZA JULIENNE - IN 2,0 KG BAG
NEUTRAL BAG

Generality

Product name	Description
Dairy speciality for pizza	Dairy specialty for pizza cut into julienne and obtained from vegetable curd using traditional techniques of grafting with lactic ferments. The pulp fiber melts to heat with the typical stringy effect of cheese.
Ingredients	Product presentation
MILK , vegetable fat (palm fat), salt, rennet, lactic ferments. Origin of milk and transformation in EU countries Allergens: the product is made from milk/dairy products	Julienne-shaped strip cut, length 30 mm, width and thickness 4 ± 1 mm. Packaged in a 2 kg bag in a protective atmosphere.
Intended use	How to use
The whole population except for people intolerant to lactose and / or milk proteins.	It is best to remove the product from the fridge one hour before use.
Characteristics organoleptic	Characteristics of packaging
Color: white milk Smell: delicate fresh dairy products Flavor: fragrance of milk Texture: compact	PRIMARY PACKAGING: Neutral bag for foods with brand and labeling according to law. The packaging of the product is in a protective atmosphere until the opening. SECONDARY PACKAGING: Cardboard box containing 4 bags of 2 Kg e.

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 coagulasi positivi	ufc/g	10	100
Fat:	22% ±4		Salmonella	/25g	absent in 25g	absent in 25g
Average nutritional values in 100 g			Listeria monocytogenes	/25g	absent in 25g	absent in 25g
energy value	Kcal / Kj	324 / 1347	LEGEND: A = during the packaging B = during the shelf life			
fat	gr.	25	Transport temperature (°C)		Storage temperature (°C)	
of which:			from 0°C to +4°C		from 0°C to +4°C	
- saturated fatty acids	gr.	11	Product identification data			
carbohydrates	gr.	1,8	Factory code:		IT F5270 CE	
of which:			Product code:		SPVJB8	
- sugars	gr.	<0,5				
protein	gr.	23				
salt	gr.	1,5				
Product expiration (days from the date of production)		35				

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

Packaging

Primary packaging: bag	Sales unit	Layers for pallet	Product label	h pallet from the floor	Stacking
Dimension of bag: 330 mm (A) X 345 mm (B)	1 cardboard = 4 bags da 2,0 Kg	MIN: 5 layers MAX: 8 layers	SPECIALITÀ PER PIZZA DAIRY SPECIALITY FOR PIZZA LOTTO/LOT: 25311:08 SCAD./BEST BEFORE: 25.10.2019 Ingredienti: LATTE, olio di palma, sale caglio, fermenti lattici. Ingredienti: COW MILK, vegetable fat (palm fat) salt, rennet, starters. Origine del latte e trasformazione in paesi UE 2000 g e Prodotto e confezionato da: Latticini Parma Srl Via G. Rossetti n.10 29016 - Cortemaggiore (PC) Conservare da 0 a +4°C Confezionato in atmosfera protettiva Keep refrigerated from 0 to +4°C Packed in a protective atmosphere Valori nutrizionali medi per 100 g/ Typical nutritional values for 100 g: Grassi/Fat: 25 g; di cui acidi grassi saturati/saturated fatty acids: 11 g; Carboidrati/Carbohydrates: 1,8 g; di cui zuccheri/of white sugars: 0,5 g; Proteine/Protein: 23 g; Sale/Salt: 1,5 g.	H MIN: 139 cm	NO
				H MAX= 212 cm	
Secondary packaging: cardboard box	Number of packages for layer	Number of packages for pallet			
Dimension of cardboard box: 39 cm (L) X 29 cm (l) X 24,5 cm (H)	8 cardboard	MIN: 40 cardboard MAX: 64 cardboard			