



" Mozzarella Fior di Latte Taglio Napoli "



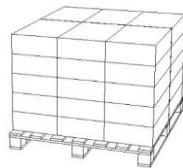
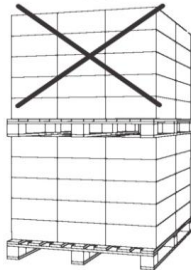
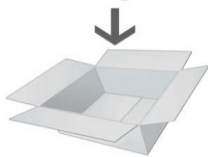
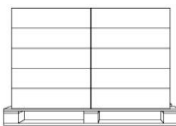
INDUSTRIA ALIMENTARE TANAGRINA SRL

Via della Sorgente snc

84030 San Pietro al Tanagro (SA)

GENERALITY																																
Name of sale: Full fat soft pasta filata fresh cheese		Product name: Mozzarella Fior di Latte Julienne taglio Napoli in 2,5 kg tray																														
Ingredients: milk, curd, salt, citric acid, preservative E202 Anti-cacking agent: potato starch Packed in a protective atmosphere Allergen: Milk and milk-based products (including lactose) Origin of milk: UE countries		Product presentation: The mozzarella "Taglio Napoli" is characterized by its wide and thick shape, ideal for Neapolitan pizza.																														
		Packaging characteristics: Primary packaging: Pre-formed tray in polypropylene for food																														
Organoleptic characteristics: Color: White Smell: To Milk Flavor: Sweet, peculiar to milk Consistency: Soft		Secondary packaging: Carton box of 10 Kg Pieces per carton: 4 trays of 2,5 kg																														
ANALYTICAL DATA																																
Chemical examination: (average values +/- 1 %)		Requirements microbiological: (maximum values)																														
Humidity: 55% Tat on which/ tq: 19% Fat content in dry matter: s.s.: 45%		<table><tr><th>Germ type</th><th></th><th></th><th></th></tr><tr><td>Total coliforms</td><td>< 100</td><td>UFC/gr</td><td></td></tr><tr><td>Fecal coliforms</td><td>< 10</td><td>UFC/gr</td><td></td></tr><tr><td>Staphylococcus aureus coag. + Salmonella</td><td>< 10</td><td>UFC/gr</td><td></td></tr><tr><td>Listeria monocytogenes</td><td>negativo</td><td>/25 gr</td><td></td></tr><tr><td>Yeasts and molds</td><td>negativo</td><td>/25 gr</td><td></td></tr><tr><td></td><td>Max 100</td><td>UFC/gr</td><td></td></tr></table>			Germ type				Total coliforms	< 100	UFC/gr		Fecal coliforms	< 10	UFC/gr		Staphylococcus aureus coag. + Salmonella	< 10	UFC/gr		Listeria monocytogenes	negativo	/25 gr		Yeasts and molds	negativo	/25 gr			Max 100	UFC/gr	
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Average nutritional values for 100 g		Storage temperature (°C) - 18° C																														
Energy value Kcal / KJ 243 - 1099 Fat g 19 of which saturated: g 13,5 Carbohydrates: g 0,5 of which sugars g 0,3 Protein g 18 Salt g 1,1		Health mark: IT 15 8 CE Product code: MOZZ25JUTN EAN code tray: 8004144007187 EAN code box: 08004144004186 Intrastat code 4061030																														
Shelf-life 365 days																																

Produced and packed in Italy by: Industria Alimentare Tanagrina Srl - Via della Sorgente snc - 84030 San Pietro al Tanagro (SA)

PACKAGING				
Primary packaging: plastic tray	Selling unit	Cartons for layer	Cartons for pallet	Stackability
Tray size: 320 mm (A) x 260 mm (C) x 100 mm (B) 	1 carton = 4 trays of 2,5 Kg 	5 cartons 	1 pallet = 40 cartons 	NO 
Secondary packaging: Carton box		N. layers for pallet	Height pallet	
Carton size: (L) 66 cm x (l) 27 cm x (H) 20 cm 		8 layers 	H = 175 cm 