



Mozzarella Fior di Latte Agerolina in 3 kg trays

INDUSTRIA ALIMENTARE TANAGRINA SRL

Via della Sorgente snc

84030 San Pietro al Tanagro (SA)

Scheda tecnica n. 38 Rev. 04/24 del 12/03/24

GENERALITY	
Category product Full fat soft pasta filata fresh cheese	Denomination product Mozzarella Fior di Latte Agerolina
Ingredients Cow's Milk, rennet, salt, citric acid, lactic ferments, preservative E202. Allergen: Milk and milk based products (including lactose) Origin of milk: UE countries	Packaging characteristics: Primary packaging: Pre-formed tray in polypropylene for food Gross weight: 2600 g Net weight: 2500 g
ORGANOLEPTIC CHARACTERS Colour: White Smell: To milk Taste: Sweet Solidity: Soft	Secondary packaging: carton box of 10 kg

ANALYTICAL DATA			
Chemical Examination: (average values +/- 1 %)		Microbiological Examination: (maximum values)	
Humidity:	56%	Total choliforms	< 100 UFC/gr
Fat / tq:	19%	Staphylococcus aureus	< 10 UFC/gr
Fat on dry	43%	Salmonella	negativo / 25 gr
Carbohydrate	0,50%	Listeria monocytogenes	negativo / 25 gr
Average values for 100 g		Yeast and Mildew	Max 100 UFC/gr
Energy	Kcal / KJ	Storage temperature from 0° + 4° C	
Fat	g		
of which saturate	g	Product certification: Sticker CEE IT 15 8 CE Product code: MOZZ25AGER EAN code:	
Carbohydrate	g		
of which sugar	g	Intrastat Code 4061030	
Proteines	g		
Salt	g		
Shelf life: 30 days			

Produced and packed OF INDUSTRIA ALIMENTARE TANAGRINA SRL - Via della Sorgente snc - 84030 San Pietro al Tanagro (SA) ITALIA

PACKAGING				
Primary packing		Packing for layer	Packs for pallet	
Dimensions TRAYS: 320 mm (A) x 260 mm (C) x 100 mm (B)	1 box = 4 trays of 2,5 kg	5 box	45	NO
Secondary packing		No. Layers	Dimension:	
Dimensions box: (L) 66 cm x (I) 27 cm x (H) 20 cm 		9	H = 195	