



" Mozzarella Fior di Latte Balls 100g "



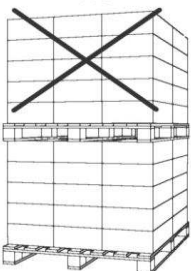
INDUSTRIA ALIMENTARE TANAGRINA SRL

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 Balls 100g " in 3kg tray																													
Ingredients: cow's milk, rennet, salt, citric acid, lactic ferments. The steering fluid contains: E202 Packed in a protective atmosphere Allergen: Milk and milk-based products (including lactose) Origin of milk: UE countries		Product presentation: This mozzarella has a fresh, milky flavour, delicate taste, stringy texture that makes it ideal for thin crust pizzas, classic Margherita pizza, Napolitan pizza, Caprese salads and other Italian recipes.																													
		Packaging characteristics: Primary packaging: Pre-formed tray in polypropylene for food Liters water: 2,5 Gross weight: 5800 g - Net weight 3000 g Secondary packaging: polystyrene frame Pieces for tray: 30 balls x 100g																													
Organoleptic characteristics: Color: White Smell: To Milk Flavor: Sweet, peculiar to milk Consistency: Soft																															
ANALYTICAL DATA																															
Chemical examination: (average values +/- 1 %)		Requirements microbiological: (maximum values)																													
Humidity: 56% Tat on which/ tq: 19% Fat content in dry matter: s.s.: 43%		<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) from 0 ° to + 4 °																													
Energy value kj/Kcal 1010/243 Fat g 19 of which saturated: g 13,5 Carbohydrates: g 0,5 of which sugars g 0,5 Protein g 18 Salt g 1,1		Health mark: IT 15 8 CE Product code: MOZZACQ100 EAN code: 8004144005817																													
Shelf-life 30 days		Intrastat code 4061030																													

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 tray = 30 balls x 100g  	10 trays	1 pallet = 100 trays	NO 
Secondary packaging: Carton box		N. layers for pallet	Height pallet	
Polystyrene frame		10 layers	H = 116 cm	