	FINISHED PRODUCT ANALYTICAL SHEET SA PF RICA	Revisione: 1 - 01/15
	PRODUCT :	R - 2
	RICOTTA	Pag. 1 di 1



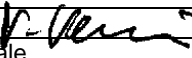
Famiglia: 052 Classe merceologica: 225

Ingredients :	%	Production process
Whey milk Milk Salt Acidity regulator: lactic acid Allergens: Milk and dairies manufactured with cow's milk (including lactose)	97-98 2-3	Product manufactured by coagulation of warmed whey and salt with lactic acid. The whey is obtained from manufacturing of stretched cheeses or fresh dairy products.
Product features	Average nutritional values (for 100 g product)	
Aspect: homogeneous Colour: white Taste: typical taste of ricotta cheese, pleasant. Texture: compact, slight crumbly texture	Energy: 574 kJ 138 kcal Fat: 10 g of which saturates, 7 g Carbohydrate: 3 g of which sugars 3 g Protein: 9 g Salt: 0,4 g	

Chemical features			Microbiological parameters		
Average reference values			Average reference values		
H ₂ O	76-82	%	Lysteria monocitogrenes	Absent	/25 g
Total fat	8-12	%	Salmonella spp	Absent	/25 g
Fat on dry matter	46-50	%	E. coli	< 100	ufc/g
Proteins	7-11	%	Staphylococcus C+	< 100	ufc/g
pH	5,6-6,2				
NaCl	0,2-0,6	%			

Use destination	Food assigned to free human consumption
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Revisions and updated versions of this specification may be requested from Gennaro Auricchio SpA – Quality Section; e-mail : qualita@auricchio.it. Fax: +39 0372 640206

VERIFICATO DA: 	APPROVATO A: 	DISTRIBUITO A: 
LAB	RGQ	LAB/RGQ - Commerciale