

**DELIZIOSA****TECHNICAL SHEET: FROZEN STRACCIATELLA 150 g**

<b>PRODUCT</b>	Product: FROZEN STRACCIATELLA DELIZIOSA Frozen Stretched-curd cheese with cream					
	Format: 150 g					
	EAN code: 8018731001571 FIXED WEIGHT: YES					
	Item number: 8829					
	ITF: 080187310882999					
	Ingredients: Pasteurized <b>Milk</b> , UHT <b>CREAM</b> 45% ( <b>Cream, MILK</b> proteins, thickeners: modified maize starch E1422, E466, E407, E410; emulsifiers: E471, E472b), acidity regulator: lactic acid, salt, rennet. <b>Milk Origin: ITALY</b>					
	Shelf life: 18 months					
	Lot: is represented by the first digit that identifies the type of product (XXXX). The last three numbers indicate the day of the Julian calendar progressive (XXXX).					
	Primary Package: Plastic cup heat sealed with a plastic film. <b>Primary Packaging in accordance with UE Reg. 1935/2004; UE Reg. 2023/2006; UE Reg. 10/2011 and s.m.i.</b>					
	Secondary packaging : Carton box containing 8 pieces. Dimensions WxDxH: 40x21x8 cm. Gross Weight: 1.6 Kg.					
	Palletizing : EPAL pallets. Dimensions WxDxH: 120x80x135 cm. Packages per layer: 12 Number of layers: 15 Packaging for pallet: 180.					
	Storage condition: Store in the freezer at -18 ° C. Defrost the product in the fridge at + 4 ° C for at least 38 hours. Once defrosted, the product (in sealed package) can be consumed within 4 days. Once the package has been opened, consume the product entirely.					
Logistic: Transport vehicle in a refrigerator at a temperature -18°C						
<b>PRODUCT CHARACTERISTICS</b>	Organoleptic: Appearance: smooth, shiny, milky white; pulp fiber structure; soft and slightly elastic. Smell: pleasant, with a distinctive aroma of butter, typical of fresh dairy products made from milk and cream.					
	Microbiological: The product complies with the microbiological parameters and limits provided by the following EC regulations: Reg. 853/2004; EC Reg. 2073/2005; EC Reg. 1441/2007. <b>Enterobacteria: &lt; 100.000 ufc/g; Staphylococci coagulase -positive: &lt;100 ufc/g; Listeria M.: absent in 25g; Salmonella: absent in 25g.</b>					
	Physico-chemical : <i>humidity &gt; 60% (by weight)</i> <i>fat content &gt; 50% (dry matter)</i>					
	Nutritional Declaration: Energy: 1030 kJ/249 kcal; Fat 23 g, of which saturates 14.6 g; carbohydrate 2,3 g, of which average values for 100 g sugars 2,3 g; protein 8,2 g; salt 0.6 g. <b>In accordance with EU Reg. 1169/2011</b> of product:					
<b>ALLERGEN (Dir. 2007/68/CE)</b>	<b>Allergene</b>	<b>si</b>	<b>no</b>	<b>Allergene</b>	<b>si</b>	<b>no</b>
	Cereals containing gluten and products		X	Nuts		X
	Crustaceans and shellfish products		X	Celery and celery-based products		X
	Eggs and egg-based		X	Mustard and mustard-based products		X
	Fish and fish products		X	Sesame seeds and products made from		X
	Peanuts and peanut products		X	Sulphur dioxide and sulphites		X
	Soy and soy products		X	Lupine and lupine-based products		X
	Milk and milk-based	X		Shellfish and products based on molluscs		X
<b>GENERAL INFORMATION</b>	OGM: OGM FREE					
	Certification: BRC - IFS - Organic					
	Factory Approval Number.: IT L547C CE					