

## PRODUCT TECHNICAL DATA SHEET

### FIOR DI LATTE

**Product overview** Spun paste cheese obtained with whole milk to an acidity of natural fermentation after addition of coagulants agents,

#### Manufacturer

Brand Name COOP AGRICOLA COPROVER - SEDE DI AGEROLA (NA)  
Factory Location Via S. Maria 43 Agerola (NA)  
Salubrity number (EEC seal) IT 15/233 CE

#### Recipe ingredients

Ingredients declared on the label cow's milk, salt, rennet and lactic ferments

#### General characteristics

Fior di Latte  
Brand Fior d'Agerola

Allergens:  
MILK (including lactose)

#### Product presentations

Crust thin  
Curd compact melting fibre structure.  
Taste characteristic and delicate  
Scent aromatic odour  
Colour white  
Texture average elastic

#### Physical and chemical composition

Mixture % < 65  
Dry residue % > 35  
Fat STQ % < 20  
Fat on dry matter > 44  
Proteins (n x 6.38) 15 ± 2

**Nutritional value** (average values for 100 grams of product)

Energy value Kcal	247
Fat	19
Proteins	18
Carbohydrates	1

100 g of Fior di Latte contain about 60 g. of water, 19 g. fat, 18 g. protein. 1 g. carbohydrates as well as minerals salts and vitamins

**Microbial composition**

TBC (Total bacteria count) (agar gelisato)	UFG/g	<1.000.000
Total coliforms	UFG/g	<1.000
Escherichia coli	UFG/g	<100
Staphylococcus Aureus	UFG/g	<10
Salmonella	UFG/g	ABSENT
Listeria monocitogenes	UFG/g	ABSENT
Ferments	UFG/g	<10.000
Molds	UFG/g	<100

**Storage or TMC FRESH CHEESE**

Minimum period	14 days from packaging date
Preservation conditions	Keep in a cold place at the temperature of +4°C

**Storage or TMC FROZEN CHEESE**

Minimum period	365 days from packaging date
Preservation conditions	Keep in a cold place at the temperature of -18°C (once thawed the product should be kept frozen at +4°C and consumed within 7 days)

*Fior d'Agerola*  
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