



TECHNICAL DATASHEET

PRODUCT 229

CACIOTTA GUSTOSA ZAFFERANO - WITH SAFFRON GR.2000 CA.

PRODUCT IDENTIFICATION	
Description	fresh basket cheese
Ingredients	pasteurized MILK, pasteurized sheep MILK, pasteurized goat MILK, salt, black pepper in grains 1%, saffron 0,1%, rennet. It may contain traces of nuts
Thermal treatments	Produced from heat-treated milk (pasteurized)
Shelf life (from prod in days)	120
Store indications	Keep Refrigerated between + 4 °C and + 6 °C
Packaging characteristics	Vacuum with thermoshrinking film
Secondary pack EAN	8006763000979
Primary pack EAN	2783515
Production site	IT 19 497 CE
ORGANOLEPTIC CHARACTERISTICS	
Look	Cylindrical shape, the rind has the characteristic signs of the basket. Internally has small openings on the pasta black pepper and safran in layers
Taste	Pleasant and delicate balance of spicy, sweet and salty
Consistency	Soft, moderately elastic
Color	Intense yellow due to the safran and black pieces of pepper
CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS	
Medium composition	Average Quantity per 100 grams
Moisture (%)	39 ÷ 45

CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS

pH	4,9 ÷ 5,4
Fat (%)	23 ÷ 25
Sale (%)	1,2 ÷ 2,5
Enterobacteriaceae - Staphylococcus aureus - Salmonella Spp. - Listeria Monocytogenes - Escherichia coli	Compliance with Reg. CE 2073/05 and subsequent amendments

NUTRITIONAL CHARACTERISTICS

Carbohydrates (%)	< 0,5
Sugar (%)	< 0,5
Fat (%)	23 ÷ 25
Of which saturates (%)	17
Proteins(%)	21 ÷ 23
kcal	306
kJ	1270
Be aware :	The range of chemical-physical and nutritional parameters refer to average values, which could vary according to the physiological seasonal oscillation of characteristics of the raw milk

ADDITIONAL INFORMATION

Quality controls	HACCP on the whole production process and final product, in compliance with Regulation CE 853/2004, Regulation CE 2073/2005, and Regulation CE 1881/2006
Gmo	Absent
Allergens	Yes: Milk (Lactose). In accordance with EC Directive 89/2003, as amended, by Legislative Decree 114/2006 and subsequent amendments and EC Regulation 1169/2011
Gluten	Absent
Lot Formulation	The batch is identified by a double numerical coding referring to the date of production and to the expiring date

PALLETIZING

Order Code	229098
N° pieces per case	1
N° pieces per pack	1
Cases per layer	15
N° of layers	7
Case measures	15,70 al X 22,00 lg X 22,00 pf
Review Date	gennaio 2020