

TECHNICAL DATASHEET

PRODUCT 307

RICOTTA AL FORNO DURA KG.2 CA.



PRODUCT IDENTIFICATION		
Description	oven baked ricotta	
Ingredients	whey, MILK, salt. Preservative: potassium sorbate (E 202)	
Thermal treatments	Cooking of ricotta at temperature not lower than 85 $\&$ C, then baked in the oven 250-300 $\&$ C	
Shelf life (from prod in days)	365	
Store indications	Store in cool, dry place	
Packaging characteristics	Vacuum with thermoshrinking film	
Secondary pack EAN	8006763008418	
Primary pack EAN	2354020	
Production site	IT B3 N87 CE	
ORGANOLEPTIC CHARACTERISTICS		
Look	Cylindrical shape, it has the typical appearance of baked oven product	
Taste	truly distinctive and tasty flavor	
Consistency	Sufficiently hard for grating or to be savored as it is	
Color	Dark rind and straw yellow inside	
CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS		
Medium composition	Average Quantity per 100 grams	
Moisture (%)	44 ÷ 46	
pH	6,2 ÷ 6,4	
Fat (%)	29 ÷ 31	

CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS		
Sale (%)	0,6 ÷ 0,8	
Enterobacteriaceae - Staphylococcus aureus - Salmonella Spp Listeria Monocytogenes - Escherichia coli	Compliance with Reg. CE 2073/05 and subsequent amendments	
NUTRITIONAL CHARACTERSISTCS		
Carbohydrates (%)	3,0 ÷ 4,0	
Sugar (%)	3,0 ÷ 4,0	
Fat (%)	29 ÷31	
Of which saturates (%)	21	
Proteins(%)	18 ÷ 20	
kcal	360	
kJ	1492	
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	307000
N° pieces per case	6
N° pieces per pack	1
Cases per layer	6
N° of layers	6
Case measures	18,00 al X 31,90 lg X 40,40 pf
Review Date	October 2020

STAMPA DEL 30/10/2020