

LA QUALITÀ COME PRINCIPIO



Fresh cheese

Light, with a soft flavour and delicate taste, this fresh cheese is a treat for the palate.

Ingredients: MILK, salt and rennet. **Allergens:** milk and lactose.

Organoleptic characteristics: It is a product with a soft paste, a delicate structure of various shapes with low sides and curved edges. The paste is straw-coloured or white, soft, compact and soluble in the mouth. It has a milky taste, some sweetness and a very delicate aroma.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 1881/2006 and its subsequent amendments.

Physical characteristics: Moisture: 62.5 g/100g – pH between 5.5-6.2

Microbiological characteristics: the product complies with the parameters and limits of EC Regulation 2073/2005 and its subsequent amendments.

Time limit for use: 14-day expiry date with the package intact.

Storage and transport: the product must be stored and transported at a temperature between $0 - +4^{\circ}C$.

Country of milking: Milk from EU countries

Country of transformation: Italy

Nutritional information Average values per 100gr of product

Energy value	239 Kcal/100g – 992 Kj/100g
Fat	18,77 g/100g
of which saturated fatty acids	13,8 g/100g
Carbohydrates	2,7 g/100g
of which sugars	0,8 g/100g
Protein	14,68 g/100g
Salt	0,09 g/100g

We process only selected, high-quality milk at our plant in Andria.







Business Information

Item Code	Net weight of drained product	Net weight Tray*	Unit for Tray	Type of sale	Packaging units**	Units on Pallet**	EAN Code
10001	100g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
10003	300g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
010	500g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
010	1 kg	Variable weight	1	Gastronomy counter	Variable weight	G = 4x8 layers	To be sold by weight

^{*} The trays used for packaging the products are made of polypropylene and heat-sealed with PET film + OPP CAST in contact with food, in compliance with current regulations (MOCA EC Regulation 1935/2004, EU Regulation 10/2011)

^{**}P = Small polystyrene 385x270x135 mm G = Large polystyrene 530x370x175 mm