# Montrone®
## CASEIFICIO
### La Qualità come Principio

# *Legatina*

*All the velvety taste of quality milk for a product with a delicate and surprising taste.*

**Ingredients:** Raw milk, salt, rennet and acidity regulator: citric acid*.
*\*Citric acid is very common in nature and is naturally present in milk. It is used for the production of Fiordilatte, in place of lactic ferments, to enhance the sweet taste of fresh milk.*
**Allergens:** milk and lactose.

**Organoleptic characteristics:** it is white in colour, usually wrapped in a round of raffia which cuts it into two equal parts. It is a product with a sweet, milky taste.

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

**Physical characteristics:** Moisture: 70.4 g/100 g - 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°C.
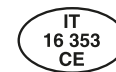
**Country of milking:** Milk from EU countries

**Country of transformation:** Italy

## Nutritional information
Average values per 100gr of product

| | |
|---|---|
| Energy value | 184 Kcal/100g – 763 Kj/100g |
| Fat | 14,2 g/100g |
| of which saturated fatty acids | 10,5 g/100g |
| Carbohydrates | 1,5 g/100g |
| of which sugars | 0,6 g/100g |
| Protein | 12,5 g/100g |
| Salt | 0,7 g/100g |

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

IT 16 353 CE

CERTIFICAZIONE DI SISTEMA AMBIENTALE — DNV·GL — ISO 14001

SISTEMA DI SICUREZZA ALIMENTARE — DNV·GL — ISO 22000

## 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 |
|---|---|---|---|---|---|---|---|
| 02501 | 200g | 1 kg | 5 | Gastronomy counter | G = 4 trays | G = 4x8 layers | 8032649712046 |
| 02503 | 200g | 3 kg | 15 | Gastronomy counter | G = 2 trays | G = 4x8 layers | 8032649713364 |

*\* 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*