



# Ricotta

The velvety flavour of the ricotta cheese from Caseificio Montrone is a delightful caress of taste that envelops the senses. Ideal to taste from the spoon, it can be a second course, a snack or a delicious dessert if accompanied by tasty jams.

**Ingredients:** Serum of MILK, MILK and salt. Acidity corrector E330.

**Allergens:** milk and lactose.

**Organoleptic characteristics:** Creamy product, white colour, slightly sweet taste and delicate smell. It has a truncated-conical or cylindrical shape with small grooves imprinted by the spindle.

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

**Physical characteristics:** Moisture: 64.0 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°C.

**Country of milking:** Milk from EU countries

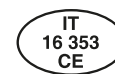
**Country of transformation:** Italy

## Nutritional information

Average values per 100g of product

Energy value	243 Kcal/100g – 1007 KJ/100g
Fat	21,0 g/100g
of which saturated fatty acids	13,5 g/100g
Carbohydrates	4,8 g/100g
of which sugars	2,9 g/100g
Protein	8,8 g/100g
Salt	0,30 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
12100	100g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
012	300g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
12006	1 kg	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
12007	2 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