

LA QUALITÀ COME PRINCIPIO



Small pleasures of naturally smoked pasta filata to be enjoyed with delicious salads or grilled vegetables.

Ingredients: Raw MILK, salt, rennet and lactic ferments. Natural smoking. **Allergens:** milk and lactose.

Organoleptic characteristics: The product is spherical in shape and has an amber-coloured rind on the outside, as a result of the natural smoking process, and a compact, intense ivory-coloured paste.

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

Physical characteristics: Moisture: 55.8 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 100gr of product

Energy value	261 Kcal/100g – 1084 Kj/100g
Fat	18,7 g/100g
of which saturated fatty acid	ds 14,0 g/100g
Carbohydrates	1,1 g/100g
of which sugars	1,0 g/100g
Protein	22,0 g/100g
Salt	1,05 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
05301	30g	250g	8	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649715207
05302	30g	500g	17	Free service	P = 4 trays G = 10 trays	P = 12x8 layers G = 4x8 layers	8032649715214
05303	30g	1 kg	33	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649715221
05304	30g	3 kg	100	Gastronomy counter	G = 2 trays	G = 4x8 layers	8032649715238

^{*} 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