

BURRATA DI ANDRIA P.G.I.

Entered in the register of Protected Geographical Indications (PGI), is a delicious speciality that is 100% Andrian. A bag of hand-spun dough that holds a heart of stracciatella. A fresh cheese unmistakable for its round and welcoming shape, surprising thanks to its delicious filling, formed by "slivers" of pasta filata dipped in cream.

Ingredients: Raw MILK, CREAM, 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: the product has a predominantly sweet taste and is used mainly as a table product.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 915/2023 and its subsequent amendments.

Physical characteristics: Moisture: 62.4 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



Nutritional information

Average values per 100g of product

| | |
|--------------------------------|------------------------------|
| Energy value | 295 Kcal/100g – 1217 KJ/100g |
| Fat | 29,8 g/100g |
| of which saturated fatty acids | 20,6 g/100g |
| Carbohydrates | < 0,5 g/100g |
| of which sugars | < 0,5 g/100g |
| Protein | 7,3 g/100g |
| Salt | 0,43 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 |
|-----------|-------------------------------|------------------|---------------|--------------------|------------------------------|-----------------------------------|----------------------|
| 91122 | 125g | 250g | 2 | Free service | P = 8 trays G = 20 trays | P = 12x8 layers G = 4x8 layers | 8032649719113 |
| 91300 | 300g | 300g | 1 | Gastronomy counter | P = 10 trays G = 25 trays | P = 12x8 layers G = 4x8 layers | To be sold by weight |
| 91500 | 500g | 500g | 1 | Gastronomy counter | P = 10 trays G = 25 trays | P = 12x8 layers 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