MONTRONE®
CASEIFICIO
La Qualità come Principio

IT 16 353 CE

DNV — CERTIFICAZIONE DI SISTEMA AMBIENTALE — ISO 14001
DNV — SISTEMA DI SICUREZZA ALIMENTARE — FSSC 22000

SMOKED BURRATINA

The taste of burratina meets our natural smoking, thus born the Smoked Burratina. A soft-hearted specialty that conquers all palates.

Ingredients: RAW MILK, CREAM, salt and rennet. Acidity corrector: Citric acid*. Smoking by burning beech chips.
Citric acid is widely found naturally in milk. It is used for the production of Burrata, replacing lactic ferments, to enhance the sweet taste of fresh milk.
Allergens: milk and lactose.

Organoleptic characteristics: it is a product with a fine and delicate taste that can be consumed as such, or as a condiment in the kitchen.
Chemical characteristics: the product respects the chemical characteristics of EC Regulation 915/2023 and its subsequent amendments.
Physical characteristics: Moisture: 56.9 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: Italy

Nutritional information
Average values per 100gr 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
90200	125g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
90212	125g	250g	2	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649711902

* 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