

CILIEGINA

The smallest of the pasta filata family, Ciliegine are a delightful caress of flavour. Creative dishes and finger food, aperitifs and cold dinners are its natural vocation.

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 generally spheroidal in shape and white in colour. It is a product with a sweet, milky taste.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 915/2023 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 100g 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.

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
02451	10g	250g	25	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649712404
02452	10g	500g	50	Free service	P = 4 trays G = 10 trays	P = 12x8 layers G = 4x8 layers	8032649712411
02453	10g	1 kg	100	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649712428
02456	10g	3 kg	300	Gastronomy counter	G = 2 trays	G = 4x8 layers	8032649712435

* 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