

MOZZARELLA WITH RICOTTA

A cloak of mozzarella wraps a heart of creamy ricotta cheese giving birth to a product with a unique flavor. Full-bodied and velvety, mozzarella with ricotta cheese is the cutest Taste that you will not be able to do without.

Ingredients: RAW MILK, RAW WHEY, salt, rennet and acidity corrector: citric acid*.

*Citric acid is widely found naturally in milk. It is used for the production of Fiordilatte, replacing lactic ferments, to enhance the sweet taste of fresh milk.

Allergens: milk and lactose.

Organoleptic characteristics: product made from spun paste white with a ricotta heart. The taste is sweet and delicate.

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 100gr of product

Energy value	241 Kcal/100g – 1003 Kj/100g
Fat	18,0 g/100g
of which saturated fatty acids	9,6 g/100g
Carbohydrates	8,8 g/100g
of which sugars	1,7 g/100g
Protein	11,0 g/100g
Salt	1,1 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
91300	150g	150g	1	Gastronomy counter	Variable weight	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