

# MOZZARELLA FOR PIZZA

*For gourmet pizzas, the best of our products.  
Our pizza mozzarella is the extra ingredient  
to give an unmistakable taste to Margherita  
and the most popular pizzas.*

**Ingredients:** RAW MILK, salt, rennet and lactic ferments.  
**Allergens:** milk and lactose.

**Organoleptic characteristics:** the product has a barely perceptible crust, of cream-white colour, which becomes slightly thicker and straw-yellow in colour as it is kept in storage.

**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



## Nutritional information

Average values per 100gr of product

Energy value	266 Kcal/100g – 1106 Kj/100g
Fat	20,43 g/100g
of which saturated fatty acids	14,5 g/100g
Carbohydrates	1,5 g/100g
of which sugars	0,9 g/100g
Protein	17,2 g/100g
Salt	0,82 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
02100	125g/250g	3 kg	12	Ho.Re.Ca.	G = 2 trays	G = 4x8 layers	/

*\* 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*