



## NODINO

A small tangle of spun dough, a mouthful of surprisingly shaped flavour. The Montrone Nodino is a light snack, an aperitif, a second dish with a summer flavour.

**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 has a woven shape with elastic and white dough. The taste is savoury, with a light and milky aroma. **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	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-qua	ality milk at our plant in Andria.

## **Business Information**

ltem Code	Net weight of drained product	Net weight Tray*	Unit for Tray	Type of sale	Packaging units**	Units on Pallet**	EAN Code
02007	80g/100g	250g	3	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649712053
02009	80g/100g	500g	6	Free service	P = 4 trays G = 10 trays	P = 12x8 layers G = 4x8 layers	8032649712077
02010	80g/100g	1 kg	13	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649712084
02012	80g/100g	3 kg	38	Gastronomy counter	G = 2 trays	G = 4x8 layers	8032649712091

\* 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

Montrone S.p.A. IT – 76123, Andria (BT), Via Corato 391/411 – T +39.0883.541435 – F +39.0883.546222 info@montrone.net – www.montrone.net