







QUADRIFOGLIO BIG

All the goodness of the clover, in BIG format. Ideal for large tables and for those who love products rich in milk.

Ingredients: RAW MILK, 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: it is white in colour, usually wrapped in a string that divides it into four equal parts. It is a product with a sweet and 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 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
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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
02350	1 kg	1 kg	1	Gastronomy counter	G = 2 trays	G = 4x8 layers	1
02360	2 kg	2 kg	1	Gastronomy counter	G = 2 trays	G = 4x8 layers	1
02381	3 kg	3 kg	1	Gastronomy counter	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