

RICOTTA

The velvety flavour of the ricotta cheese from Caseificio Montrone is a delightful caress of taste that envelops the senses. Ideal to taste from the spoon, it can be a second course, a snack or a delicious dessert if accompanied by tasty jams.

Ingredients: Serum of MILK, MILK and salt.

Acidity corrector E330.

Allergens: milk and lactose.

Organoleptic characteristics: Creamy product, white colour, slightly sweet taste and delicate smell.

It has a truncated-conical or cylindrical shape with small grooves imprinted by the spindle.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 915/2023 and its subsequent amendments.

Physical characteristics: **Moisture:** 64.0 g/100g – 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 100g of product

Energy value	243 Kcal/100g – 1007 Kj/100g
Fat	21,0 g/100g
of which saturated fatty acids	13,5 g/100g
Carbohydrates	4,8 g/100g
of which sugars	2,9 g/100g
Protein	8,8 g/100g
Salt	0,30 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
12100	100g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
012	300g	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
12006	1 kg	Variable weight	1	Gastronomy counter	Variable weight	P = 12x8 layers G = 4x8 layers	To be sold by weight
12007	2 kg	Variable weight	1	Gastronomy counter	Variable weight	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