



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	CS30010		
ARTICLE NAME	STRACCHINO		
FORMAT	1/2 WHEEL		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 1 Kg		
INGREDIENTS	Cow's MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	Fresh raw pasta cheese originally produced with whole cow's milk by Po valley. Its name comes from latin language and it means "focaccia" because, if you leave this cheese at hot temperature, it swells up and it breaks as the bread when it rises.		
PRODUCTION ZONE	Lombardia, but also Piemonte, Veneto, Emilia		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Paper + Flow pack		
EAN CODE	2/258726		
SHELF LIFE FROM PACKAGING DATE (DAYS)	21		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	180		
DIMENSIONS (CM)	22,5 X 22,5 X 7,4		
PIECES IN A CARTON	2		
CARTON EAN CODE	98000299300107		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	15		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
RIND	Absent, the superficial pasta is more dry		
PASTA	Compact, homogeneous and white		
TASTE	Sweet, delicated		
RIPENING	5 or 6 days		
CHIMICAL AND MICROBIOLOGICAL PARAMETERS			
MICROBIOLOGICAL PARAMETERS		TYPICAL NUTRITIONAL VALUES	
Reg.(CE) 1441/07		(in 100 g of product)	
<i>Listeria monocytogenes</i>	Absent in 25g	Energetic value (Kcal)	262
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1087
<i>Staphylococchi coagulasi positivi</i>	< 10 ufc/g	Fat(g)	21,5
<i>Escherichia coli</i>	< 100 ufc/g	Of which Saturates (g)	13,8
		Carbohydrate (g)	2,5
		Of which Sugars (g)	2,5
		Protein (g)	14,6
		Salt (g)	0,8
		Moisture (%)	59,2
		Fat on dry matter (%)	52,7
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016