



Semplicemente per passione

<b>SPECIFICATIONS</b>			
ARTICLE CODE	CS30042		
ARTICLE NAME	<b>STRACCHINO</b>		
FORMAT	<b>GR. 250</b>		
PRODUCT LINE/BRAND	<b>ARRIGONI PREMIUM</b>		
STORE DEPARTMENT	PRE-PACKED		
NET WEIGHT	About 0,25 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		
<b>CONSUMER UNIT</b>			
TYPE OF PACKAGING	Paper		
EAN CODE	2/362350		
SHELF LIFE FROM PACKAGING DATE (DAYS)	21		
PRESERVATION TEMPERATURE	+1°/+6° C		
<b>LOGISTIC UNIT</b>			
TYPE	Carton		
TARE (g)	180		
DIMENSIONS (CM)	22,5 X 22,5 X 7,4		
PIECES IN A CARTON	8		
CARTON EAN CODE	2/362350		
<b>PALLET</b>			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	15		
LAYERS IN A PALLET	10		
<b>PHYSICAL FEATURE</b>			
RIND	Absent, the superficial pasta is more dry		
PASTA	Compact, homogeneous and white		
TASTE	Sweet, delicated		
RIPENING	5 or 6 days		
<b>CHIMICAL AND MICROBIOLOGICAL PARAMETERS</b>			
<b>MICROBIOLOGICAL PARAMETERS</b>		<b>TYPICAL NUTRITIONAL VALUES</b>	
Reg.(CE) 1441/07		(in 100 g of product)	
<i>Listeria monocytogenes</i>	Absent in 25g	Energetic value (Kcal)	262
<i>Salmonella</i> spp.	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