



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	CS30025		
ARTICLE NAME	STRACCHINO BIO		
FORMAT	GR. 100 PF		
PRODUCT LINE/BRAND	ARRIGONI PREMIUM BIO		
STORE DEPARTMENT	PRE-PACKED		
NET WEIGHT	0,1 Kg e		
INGREDIENTS	Organic 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	Flow-pack		
EAN CODE	8000299003968		
SHELF LIFE FROM PACKAGING DATE (DAYS)	21		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	191		
DIMENSIONS (CM)	26,6 X 24,2 X 12,4		
PIECES IN A CARTON	24		
CARTON EAN CODE	08000299300258		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	12		
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</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