



Semplicemente per passione

SPECIFICATIONS			
ARTICLE CODE	RC40056		
ARTICLE NAME	CACIOTTA FRESCA		
FORMAT	WHOLE		
PRODUCT LINE/BRAND	ARRIGONI BASIC		
STORE DEPARTMENT	GASTRONOMY		
NET WEIGHT	About 0,45 Kg		
INGREDIENTS	MILK, salt, rennet		
ALLERGENS INFORMATION	Cointains milk		
USING INSTRUCTIONS	Ready to eat		
OGM PRESENCE	No OGM		
DESCRIPTION	Soft texture milk with coagulation by rennet. Produced only with italian milk		
PRODUCTION ZONE	Lombardia, Toscana, Marche, Umbria, Lazio, Puglia		
PRODUCTION PERIOD	All year		
CONSUMER UNIT			
TYPE OF PACKAGING	Flow-pack		
EAN CODE	2/455634		
SHELF LIFE FROM PACKAGING DATE (DAYS)	45		
PRESERVATION TEMPERATURE	+1°/+6° C		
LOGISTIC UNIT			
TYPE	Carton		
TARE (g)	258		
DIMENSIONS (CM)	41,5 X 22,5 X 7,5		
PIECES IN A CARTON	8		
CARTON EAN CODE	2/455634		
PALLET			
DIMENSIONS OF PALLET (CM)	120 x 80		
CARTONS IN A LAYER	7		
LAYERS IN A PALLET	10		
PHYSICAL FEATURE			
RIND	Soft, sheet, of straw-yellow colour		
PASTA	soft, compact but creamy in the center		
TASTE	Sweet, delicated		
RIPENING	4 or 5 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)	300
<i>Salmonella spp.</i>	Absent in 25g	Energetic value (Kj)	1248
<i>Staphylococchi coagulasi positivi</i>	<100 ufc/g	Fat(g)	25,0
<i>Escherichia coli</i>	<100 ufc/g	Of which Saturates (g)	16,2
		Carbohydrate (g)	2,0
		Of which Sugars (g)	2,0
		Protein (g)	17,0
		Salt (g)	2,2
		Moisture (%)	50,5
		Fat on dry matter (%)	50,5
COMPILATION DATE:	13/05/2009	Revision n. 4	LAST REVISION DATE: 24/10/2016