





Caseificio Preziosa s.r.l.

TECHNICAL PRODUCT SHEET



roduct Description:						
"Pasta filata" cheese product in spherical	shape. External appe	earance with smooth skin. Internal aspect of shee	ets, elastic consistency, wl	hite		
color, scent of milk, flavor typical obtaine	d from the collection	n selected milk in the local area.				
Origin of Milk: Italy						
ngredients: Cow's MILK, salt,	rennet and lactic fe	rments.				
Packaging and Storage:						
Product packed with protective liquid in		sealed plastic film.				
Store in the refrigerator at the temperatu		and the state of t				
SHELF LIFE: 20 days at +4° C.		e the deadline				
Chemical-Physical Characteristics:		Microbiological Profile:		Coagulase positive		
Moisture 60 - 62	%	Total Bacterial load	<1000 UFC/g	stapl	hylococci	< 10 UFC/g
Moisture 60 - 62 Dry Leftover 38 - 40			<1000 UFC/g < 100 UFC/g	stapl Listeria monoc		< 10 UFC/g Assente
	%	Total Coliforms		Listeria monoc		5
Dry Leftover 38 - 40	% %	Total Coliforms Escherichia coli	< 100 UFC/g	Listeria monoc	ytogenes nella spp	Assente
Dry Leftover 38 - 40 Fat 17 - 20	% %	Total Coliforms Escherichia coli Yeasts and molds	< 100 UFC/g < 50 UFC/g < 100 UFC/g	Listeria monoc Salmo	ytogenes nella spp teriaceae	Assente Assente
Dry Leftover 38 - 40 Fat 17 - 20 Fat on Dry 45 - 47	% %	Total Coliforms Escherichia coli Yeasts and molds Pseudomonas	< 100 UFC/g < 50 UFC/g < 100 UFC/g spp + identification	Listeria monoc Salmo Enterobac	ytogenes nella spp teriaceae	Assente Assente
Dry Leftover 38 - 40 Fat 17 - 20 Fat on Dry 45 - 47	% % 5.30	Total Coliforms Escherichia coli Yeasts and molds Pseudomonas	< 100 UFC/g < 50 UFC/g < 100 UFC/g spp + identification	Listeria monoc Salmo Enterobac (occasional, only if it needs to be ascer	ytogenes nella spp teriaceae	Assente Assente
Dry Leftover 38 - 40 Fat 17 - 20 Fat on Dry 45 - 47 PH 5.28 -	% % 5.30 grams:	Total Coliforms Escherichia coli Yeasts and molds Pseudomonas There ar	< 100 UFC/g < 50 UFC/g < 100 UFC/g spp + identification re no standard limits, the	Listeria monoc Salmo Enterobac (occasional, only if it needs to be ascer	ytogenes nella spp teriaceae	Assente Assente
Dry Leftover 38 - 40 Fat 17 - 20 Fat on Dry 45 - 47 PH 5.28 -	% % 5.30 grams: 951 KJ - 229	Total Coliforms Escherichia coli Yeasts and molds Pseudomonas There ar	< 100 UFC/g < 50 UFC/g < 100 UFC/g spp + identification e no standard limits, the 0.33 g.	Listeria monoc Salmo Enterobac (occasional, only if it needs to be ascer dairy has set as a limit <10 ^ 7 UFC / g	ytogenes nella spp teriaceae tained)	Assente Assente









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Allergens					
Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut) and derivatives	absent				
Crustaceans and products based on crustaceans	absent				
Eggs and egg products	absent				
Peanuts and derived products	absent				
Fish and fish products	absent				
Soy and soy products	absent				
Milk and milk products (including lactose)	present				
Dried fruit	absent				
Celery and celery-based products	absent				
Mustard and mustard-based products	absent				
Sesame seeds and sesame products	absent				
Sulfur dioxide and sulphites in concentration > 10 mg / kg	absent				
Lupins and products based on lupins	absent				
Molluscs and products based on molluscs	absent				

Single Item Size					
Width	Height	Depth	Weight		

Packaging							
Туре	Height	Width	Depth	Packages per layer	Layers for pallets		
Cardboard of 4 tray of 1 kg	140	600	400	4	10		



