





Caseificio Preziosa s.r.l. TECHNICAL PRODUCT SHEET



hemical-Physical Characteristics: Microbiological Profile: Coagulase positive Moisture 54 - 65 % Total Bacterial load staphylococci < 100 Ufc/g Dry Leftover 41 - 47 % Total Coliforms Listeria monocytogenes assente Fat Escherichia coli < 100 Ufc/g Salmonella spp assente Fat on Dry 58 - 62 % Yeasts and molds Enterobacteriaceae PH 5.10 - 5.60 Pseudomonas spp + identification (occasional, only if it needs to be ascertained) verage Nutrition Facts 0.36 g Salt 0.73 g Fat 22 g of which sugars 0.1 g Calcium	enomination Product:		BUFALA CAME	PANA SINGOLA			Update/Revision:	Rev. 01 del 31	/01/18
oles, the cut shows slight white serosity. Flavor sapid and pleasantly acidulous, white color, fragrant perfume, delicate and slightly acidic characteristic). rigin of Milk: gredients: Buffalo MILK, rennet and salt ckaging and Storage: roduct packed in a heat-sealed plastic film with a protective liquid. store in the refrigerator at the temperature of 0°+ 4° C. HELF LIFE: 30 days at +4° C LOT: It's like the deadline remical-Physical Characteristics: Microbiological Profile: Coagulase positive Moisture 54 - 65 % Microbiological Profile: Coagulase positive Fat	•	terior appear	rance spheroidal	soft skin with a smoot	th and homogeneous surface	Paste of thin-leafed with no			
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Fat 22 g of which sugars 0.1 g Calcium	verage Nutrition Facts f	or 100 gr	ams:	1					
		Power	1026 KJ - 248	8 Kcal	Carbohydrates	0.36 g	Salt	0.73 g	
of which saturated fatty acids 12.6 g Proteins 12.1 g		Fat	22 g		of which sugars	0.1 g	Calcium		
i i otenio i i i i i i i i i i i i i i i i i i	of which saturated f	atty acids	12.6 g		Proteins	12.1 g			
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TECHNICAL PRODUCT SHEET

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				
Styrofoam box of 10 pieces	14	38	27	9	10				



