

	TECHNICAL SHEET 18.10.2024 (IF)		
	ITALIAN IQF FROZEN BURRATA OF 125g TRAY OF 2,5 kg (20x125g)		
	Product code: 3402 EAN code : 8033344962897 H.S. code: 0406.10		

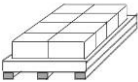
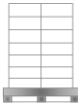
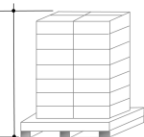
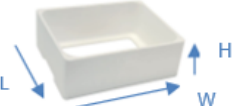
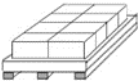
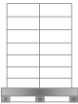
GENERALITY

DESCRIPTION	
Fresh cheese with soft texture, the shape presents a bag that holds a heart of frayed mozzarella mixed with cream, the stracciatella.	
INGREDIENTS	
Pasteurized cow's milk , UHT milk cream (cream of milk , milk proteins, thickeners: modified corn starch (E1422), sodium carboxymethylcellulose (E466), carrageenan (E407), locust bean gum (E410), emulsifiers: mono- and diglycerides of fatty acids (E471), lactic acid esters of mono- and diglycerides (E472b)), salt, microbial rennet, acidity corrector: citric acid (E330) Milk origin: IT; Country of processing: IT Allergens: milk and milk derivatives. Cross-contamination allergens: none GMO: absent	
PRODUCT PRESENTATION	
Frozen product packaged in tray of 2,5 kg (20x125g)	
HOW TO USE	
It is recommend thawing the product in the refrigerator at + 4 ° C for about 24 hours. Store the fresh product in the fridge at + 4°C. Use within 5 days from the sealed pack. Do not refreeze once thawed. Use within 24 hours of opening the package. Directions for use: Once thawed, keep the product at room temperature for about one hour before use.	
ORGANOLEPTIC CHARACTERISTICS	PRODUCT CHARACTERISTICS
Color: white Smell: fresh, of milk Taste: sweet and delicate Texture: soft and creamy	Net weight: 2,5 kg Gross weight: 2,530 kg

ANALYTICAL DATA

PHYSICAL AND CHEMICAL CHARACTERISTICS (AVERAGE VALUE IN %)			MICROBIOLOGICAL CHARACTERISTICS IN COMPLIANCE WITH REGULATION (EC) NO 2073/2005 AND SUBSEQUENT AMENDMENTS		
Humidity: >60% Fat/dm:>48% Heavy metals: compliant with Regulation (EU) 2023/915 Pesticide residues: compliant with Regulation (EC) 396/2005 Aflatoxin M1 (on milk): <0,05 µg/kg			Type	u.m.	Target value
			Escherichia coli	CFU/g	100 – 1000 (n=5, c=2)
			Coagulase positive Staphylococci	CFU/g	10 – 100 (n=5, c=2)
			Salmonella	Absent in 25g	Absent in 25g
			Listeria monocytogenes	Absent in 25g	Absent in 25g
NUTRITIONAL FACTS PER 100 g			ADDITIONAL INFORMATION		
Energy value	kcal	251	The product meets all required food safety standards		
	kJ	1040			
Fats	gr.	20,5			
-of which saturated	gr.	14,2	SHELF LIFE		
Carbohydrates	gr.	2,2	18 months		
-of which sugars	gr.	1,7	TRANSPORT TEMPERATURE (°C)	STORAGE TEMPERATURE (°C)	
Proteins	gr.	14,4	-18°C	-18°C	
Salt	gr.	0,4	PACKAGING		
-of which sodium	gr.	0,16			

PACKAGING

PRIMARY PACKAGING: TRAY	SELLING UNIT	N° BOXES PER LINE PLT 80X120cm	N° LINES PER PLT 80X120cm	N° BOXES PER PLT 80X120cm	HEIGHT PALLET
Size: 320 mm(L)x260mm(W)x100 mm(H) Weight: 30 g 	1 box: 1 tray of 2,5 kg Net weight: 2,5 kg Gross weight: 2,565 kg	10 boxes 	18 lines 	180 boxes Net weight: 450 kg 	h: 195 cm 
SECONDARY PACKAGING: OPEN POLYSTYRENE FRAME		N° BOXES PER LINE PLT 100X120cm	N° LINES PER PLT 100X120 cm	N° BOXES PER PLT 100X120cm	
Size: 32 cm (L) x 26 cm (W) x 10 cm (H) Weight: 35 g 		12 boxes 	18 lines 	216 boxes Net weight: 540 kg 	