



PRODUCT SPECIFICATION

STP_56020

Rev. 01

06.11.2019

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|----------------------|--|------------------------|----------------|
| PRODUCT NAME: | Ricotta 6 kg bag / Euro-pallet and cardboard box | | |
| ITEM NUMBER: | 56020 | | |
| GTIN UNIT: | 4012642000320 | GTIN PACKAGING: | 34012642000321 |



| | |
|--|---|
| DESCRIPTION: | Whey cheese from cow's milk whey |
| TARGET MARKET: | Cash & Carry, wholesale trade, industry |
| PACKAGING: | 6 kg bowl of polypropylene, sealed with composite foil of polyester and polypropylene Outer packaging: cardboard box |
| INGREDIENTS: | Whey of pasteurized milk, salt, acidity regulator: citric acid. |
| FORM DESCRIPTION: | It assumes the shape of the vacuum bag |
| MINIMUM SHELF LIFE: | 30 days from date of manufacture |
| TRANSPORTATION AND STORAGE TEMPERATURE: | +4 °C - + 7 °C |

| LOGISTICAL DETAILS: | | | | |
|-------------------------------|----|------|---------------------------|--------------------------------|
| Net weight / unit: | g | 6000 | Content / Unit: | - |
| Units / cartons: | 2 | | Carton / measures: | cm 33 x 27 x 19 (L x W x H) |
| Gross weight / carton: | kg | 12,5 | Cartons / layer: | 10 |
| Layers / pallet: | 6 | | Pallet height: | cm 129 pallet incl. |
| Net weight | kg | 720 | Gross weight | kg 774 pallet incl. |

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| DESCRIPTION | AUTHOR | REVIEW | APPROVAL |
| Data updated | Sales department | Quality department | Quality department |



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| NUTRITION FACTS | average / 100 g: | | |
|-------------------------------|------------------|----|----------|
| Energy: | 502 | kJ | 122 kcal |
| Fat: | 7,5 | g | |
| <i>of which saturated fat</i> | 5,4 | g | |
| Carbohydrate: | 4,0 | g | |
| <i>of which sugars</i> | 3,8 | g | |
| Protein: | 9,2 | g | |
| Salt: | 0,48 | g | |

| ORGANOLEPTIC CHARACTERISTICS: | |
|--------------------------------------|--|
| Smell: | Faultless, fresh, slightly sour taste deriving from milk, product typical, no foreign smell |
| Taste: | Faultless, fresh, slightly sour taste deriving from milk, product-typical, lightly salty without foreign taste |
| Appearance/ consistency/ texture: | Mostly with a smooth surface; very fine and pasty texture, it feels soft and grainy in the mouth. |

| CHEMICAL CHARACTERISTICS: | | | |
|---------------------------|-----------|-----------|-----------|
| Dry matter: | 21 - 24 % | FDM: | min. 30 % |
| Water content: | 76 - 79 % | pH value: | 5,5 – 6,2 |

| MICROBIOLOGICAL CHARACTERISTICS: | | | |
|-----------------------------------|---|-------------------------|-----------------------|
| Escherichia coli: | < 10 CFU / g | Salmonella spp: | not traceable in 25 g |
| Coagulase-positive staphylococci: | < 10 CFU / g | Listeria monocytogenes: | not traceable in 25 g |
| POLLUTANT RESIDUES: | Heavy metals, pesticides, PCB, solvents, mycotoxins, dioxins, inhibitors: in compliance with the German and EU Food Legislation. | | |
| ALLERGENS: | The product contains milk protein and lactose. | | |
| GENETIC TECHNOLOGY: | The product has not been manufactured by following any genetic modification process and contains no genetically modified microorganism or any ingredients subject to the mandatory labelling regulations in relation with the EC Regulations No. 1829/2003 and 1830/2003. | | |
| FOOD LEGISLATION DETAILS: | The product meets the requirements of the German and EU Food Legislation. | | |
| BATCH NUMBER SHOWN: | Lot no.: L + day of calendar year; Minimum shelf life DD.MM.YY | | |
| PRODUCER/ADDRESS: | Francia Mozzarella GmbH Volkmarstr. 9-11 · D-12099 Berlin (DE-BE-90006-EG) Tel.: +49(0)30 7017366 · Fax: +49(0)30 70178572 info@franciamozzarella.com · www.franciamozzarella.com | | |

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