



PRODUCT DATA SHEET

STP_27850

Rev. 07

11.03.2020

PRODUCT NAME:	Traditional Ricotta 10 kg / bag		
ITEM NUMBER:	27850		
GTIN UNIT:	-	GTIN PACKAGING:	-

TRADE DESCRIPTION:	Whey cheese from cow's milk whey
TARGET MARKET:	Industry
PACKAGING:	Unit: Vacuum packed in a 10 kg sealed edge bag made of polyethylene and polyamide
	Outer packaging: E2 case
INGREDIENTS:	Whey, salt, acidifier: citric acid
FORM DESCRIPTION:	Keeps the bag shape
SHELF LIFE:	15 days from production date.
TRANSPORT AND STORAGE TEMPERATURE:	+4 °C - +7 °C

LOGISTICAL DETAILS:				
Net weight / unit:	kg	10	Content / unit:	1
Units / carton:	2		Carton / measures:	cm 60 x 40 x 20 (L x W x H)
Carton / gross weight:	kg	22,21	Cartons / layer:	4
Layers / pallet:	8		Pallet / height:	cm 174 pallet incl.
Net weight	kg	640	Gross weight	kg approx. 735 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Data adjusted	Sales department	Quality department	Quality department



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NUTRITION FACTS	average / 100 g:			
Energy:	511	kJ	123	kcal
Fat:	7,7	g		
<i>of which saturated fat</i>	5,5	g		
Carbohydrate:	4,5	g		
<i>of which sugars</i>	4,4	g		
Protein:	8,8	g		
Salt:	0,4	g		

ORGANOLEPTIC CHARACTERISTICS:	
Smell:	Faultless, fresh, product typical, no foreign smell, almost completely absent in cold conditions.
Taste:	Neutral, no foreign taste, slightly sour taste deriving from milk, product-typical, lightly salty.
Appearance / Consistency / Texture:	Predominantly smooth surface, very fine and pasty texture, feels soft and grainy in the mouth.

CHEMICAL CHARACTERISTICS:			
Dry matter:	20 – 24 %	FDM:	mind. 30 %
Water content:	76 – 80 %	pH value:	5,50 – 6,20

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.		
GMO:	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 EU 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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