



## PRODUCT SPECIFICATION

**STP\_56050**Rev. 08  
03.07.2020

<b>PRODUCT NAME:</b>	<b>Organic Ricotta 10 kg bag</b>		
<b>ITEM NUMBER:</b>	<b>56050</b>		
<b>GTIN UNIT:</b>	4012642000245	<b>GTIN PACKAGING:</b>	14012642000242

<b>TRADE DESCRIPTION:</b>	Organic whey cheese
<b>TARGET MARKET:</b>	Industry
<b>PACKAGING:</b>	Vacuum packed 10 kg bowl of polyethylen Outer packaging: E2 case
<b>INGREDIENTS:</b>	Whey of pasteurized milk from EU organic farming, salt, acidity regulator: lactic acid
<b>FORM DESCRIPTION:</b>	It assumes the shape of the vacuum bag
<b>MINIMUM SHELF LIFE:</b>	15 days from date of manufacture
<b>TRANSPORTATION AND STORAGE TEMPERATURE:</b>	+4 °C - + 7 °C

LOGISTICAL DETAILS:				
<b>Net weight / unit:</b>	kg	10	<b>Content / Unit:</b>	-
<b>Units / case:</b>	2		<b>Case / measures:</b>	cm 60 x 39 x 20 (L x W x H)
<b>Gross weight / case:</b>	kg	22,21	<b>Cases / layer:</b>	4
<b>Layers / pallet:</b>	8		<b>Pallet height:</b>	cm 175 pallet incl.
<b>Net weight</b>	kg	640	<b>Gross weight</b>	kg 735 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
POLLUTANT RESIDUES revised	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, product typical, no foreign smell, almost imperceptible when cold
Taste:	Faultless, without foreign taste, slightly sour taste deriving from milk, product-typical, lightly salty
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:	20 - 24 %	FDM:	min. 30 %
Water content:	76 - 80 %	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:	Francja 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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