



PRODUCT DATA SHEET

STP_22400Rev. 9
27.07.2020

| | | | |
|----------------------|---------------|------------------------|--|
| PRODUCT NAME: | Cacetto white | | |
| ITEM NUMBER: | 22400 | | |
| GTIN UNIT: | | GTIN PACKAGING: | |



| | |
|---|--|
| TIPOLOGY: | Pasta filata cheese, semi matured |
| TRADE DESCRIPTION: | Cut resistant pasta filata cheese |
| TARGET MARKET: | Restaurant trade |
| PACKAGING: | Unit: not packed + label Outer packaging: Bag (of polyethylene and polyamide) + carton |
| INGREDIENTS: | Pasteurized milk, microbial rennet, salt, starter cultures |
| FORM DESCRIPTION: | Pear-shaped, upper diameter approx. 5 cm, lower diameter approx. 7 cm, length approx. 9 cm, weight approx. 250 g |
| SHELF LIFE: | 30 days from date of manufacture |
| TRANSPORT- STORAGE TEMPERATURE / STORAGE ADVICE: | +4 °C - +7 °C; Take the product out of the carton and store it hanging and uncovered |

| LOGISTICAL DETAILS: | | | | |
|-------------------------------|---------------------------|----------------|-------------------------------|--------------------------------|
| Net weight / unit: | 2 x approx. 250 g | | Content / Unit: | 2 |
| Units / carton: | 10 couples / approx. 5 kg | | Carton / measures | cm 32,6 x 26,9 x 19,0 (LxWxH) |
| Gross weight / carton: | kg | approx. 5,2 | Cartons / layer: | 10 |
| Layers / pallet: | 9 | | Pallet / height: | cm 186 pallet incl. |
| Net weight / pallet: | kg | approx. 450 kg | Gross weight / pallet: | kg approx. 492 kg pallet incl. |

| DESCRIPTION | AUTHOR | REVIEW | APPROVAL |
|-----------------------|------------------|--------------------|--------------------|
| Storage note adjusted | Sales department | Quality department | Quality department |



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| NUTRITION FACTS: | average / 100 g: | | | |
|-------------------------------|------------------|----|-----|------|
| Energy | 1350 | kJ | 325 | kcal |
| Fat | 25,3 | g | | |
| <i>of which saturated fat</i> | 18,6 | g | | |
| Carbohydrate | 1,5 | g | | |
| <i>of which sugars:</i> | 1,4 | g | | |
| Proteins | 23,8 | g | | |
| Salt | 1,4 | g | | |

| SENSORY CHARACTERISTICS: | |
|--|---|
| Smell: | Faultless, product typical, no foreign smell, fresh, slightly sour |
| Taste: | Faultless, product typical, no foreign smell, fresh, slightly sour and salty |
| Appearance / Consistency / texture: | Pear-shaped, with white-yellowish, uniform surface / Cut resistant and slightly fibrous dough, with compact-elastic consistency / On the palate resistant and slightly fibrous / Rind edible |

| CHEMICAL CHARACTERISTICS: | | | |
|----------------------------------|-----------|------------------|-------------|
| Dry weight: | 53 – 60 % | FDM: | min. 45 % |
| Water content: | 40 – 47% | pH value: | 5,00 – 5,30 |

| 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 |
| RESIDUES / POLLUTANTS: | 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 subjected 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 | | |
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