



PRODUCT DATA SHEET

STP_55700

Rev. 12

27.07.2020

PRODUCT NAME:	Organic Cacetto white		
ITEM NUMBER:	55700		
GTIN UNIT:	4012642000375	GTIN PACKAGING:	14012642000372



TIPOLOGY:	Pasta filata cheese, semi matured			
TRADE DESCRIPTION:	Cut resistant pasta filata cheese			
TARGET MARKET:	Restaurant trade, wholesale trade			
PACKAGING:	Unit: vacuum packed			
	Outer packaging:	carton		
INGREDIENTS	Pasteurized milk from organic EU farming, microbial rennet, salt, starter cultures			
FORM DESCRIPTION:	Pear-shaped / upper diameter about 5 cm and lower diameter about 7 cm / length 9 cm / weight about 250 g			
SHLEF LIFE:	30 days from the date of manufacture			
RESIDUAL SHELF-LIFE:	minimum 21 days from collection date			
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C			
LOGISTICAL DETAILS:				
Net weight / unit:	g	approx. 2 x 250 g	Content / Unit:	2
Units / carton:	5 couples / ca. 2,5 kg		Carton / measures:	cm 30 x 25 x 11 (LxWxH)
Gross weight / carton:	kg	approx. 2,9 kg.	Cartons / layer:	12
Layers / pallet:	10		Pallet / height:	cm 126 pallet incl.
Net weight / pallet:	kg	approx.300	Grossweight / pallet:	kg approx. 372 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Image updated	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, fresh, slightly sour taste deriving from milk, product typical, no foreign smell.
Taste:	Fresh, slightly sour taste deriving from milk and lightly salty.
Appearance / Consistency / texture:	Pear-shaped, with a smooth, white tending to yellow surface. Cut resistant, slightly fibrous dough of compact-elastic consistency. On the palate firm and slightly fibrous. Edible rind.

CHEMICAL CHARACTERISTICS: (average / 100 g)			
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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