



## PRODUCT SPECIFICATION

STP\_56300

Rev. 7  
05.05.2021

<b>PRODUCT NAME:</b>	Ricotta 250 g		
<b>ITEM NUMBER:</b>	56300		
<b>GTIN UNIT:</b>	4012642000429	<b>GTIN PACKAGING:</b>	14012642000426



<b>DESCRIPTION:</b>	Whey cheese
<b>TARGET MARKET:</b>	Retail
<b>PACKAGING:</b>	Unit: The packaging consists of a polypropylene bowl sealed with a composite foil made of Polyethylene terephthalate and polypropylene and a lid out of polypropylene. Outer packaging: cardboard box
<b>INGREDIENTS:</b>	Whey of pasteurized milk, salt, acidity regulator: citric acid.
<b>FORM DESCRIPTION:</b>	It assumes the shape of the bowl (slightly cone-shaped).
<b>MINIMUM SHELF LIFE:</b>	30 days from date of manufacture
<b>TRANSPORTATION AND STORAGE TEMPERATURE:</b>	+4 °C - +7 °C

LOGISTICAL DETAILS:				
<b>Net weight / unit:</b>	g	250	<b>Content / Unit:</b>	-
<b>Units / cartons:</b>	12		<b>Carton / measures:</b>	cm 36 x 24 x 13 (L x W x H)
<b>Gross weight / carton:</b>	kg	3,4	<b>Cartons / layer:</b>	9
<b>Layers / pallet:</b>	10		<b>Pallet height:</b>	cm 145 pallet incl.
<b>Net weight</b>	kg	270	<b>Gross weight</b>	kg 330 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Packaging information changed	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:	22 – 26 %	FDM:	min. 30 %
Water content:	74 - 78 %	pH value:	5,7 – 6,0

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		
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