



PRODUCT SPECIFICATION

STP_56030

Rev. 10
14.10.2021

PRODUCT NAME:	Ricotta 6 kg bag / H1 pallet and E2 box		
ITEM NUMBER:	56030		
GTIN UNIT:	4012642000320	GTIN PACKAGING:	14012642000327



TRADE DESCRIPTION:	Whey cheese from cow's milk whey
TARGET MARKET:	Cash & Carry, wholesale trade, industry
PACKAGING:	6 kg bowl of polypropylene, sealed with composite foil of polyester and polypropylene
	Outer packaging: E2 box
INGREDIENTS:	Whey of pasteurized milk, salt, acidity regulator: citric acid.
FORM DESCRIPTION:	It assumes the shape of the vacuum bag
MINIMUM SHELF LIFE:	30 days from date of manufacture
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C

LOGISTICAL DETAILS:				
Net weight / unit:	g	6000	Content / Unit:	-
Units / boxes:	4		Box / measures:	cm 60 x 39 x 20 (L x W x H)
Gross weight / box:	kg	26	Boxes / layer:	4
Layers / pallet:	7		Pallet height:	cm 155 pallet incl.
Net weight	kg	672	Gross weight	kg 752 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Data updated	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:	21 - 24 %	FDM:	min. 30 %
Water content:	76 - 79 %	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:	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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