	PRODUCT DATA SHEET	**STP_26838** Rev. 9 23.06.2022

PRODUCT NAME:	**Traditional Ricotta 500 g**		
ITEM NUMBER:	**26838**		
GTIN UNIT:	4012642000542	**GTIN PACKAGING:**	14012642000549

TRADE DESCRIPTION:	Whey cheese
TARGET MARKET:	Restaurant trade, wholesale trade, C&C, retail
PACKAGING:	Unit: packed in parchment paper (paper and polyethylene), which contains the legally prescribed instructions, Vacuum packed in a 500 g sealed envelope (polyethylene and polyamides), on which is placed the label
	Outer packaging: carton
INGREDIENTS:	Whey of pasteurized milk, acidity regulator: citrici acid, salt.
FORM DESCRIPTION:	Has a conical shape
MINIMUM SHELF LIFE:	15 days from date of manufacture
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C

LOGISTICAL DETAILS:					
Net weight / unit:	g	approx. 500	**Content / Unit:**	1	
Unit / carton:	12		**Carton measures:**	cm	33 x 27 x 19 (L x W x H)
Gross weight / carton:	kg	approx. 6,32	**Cartons / layer:**	10	
Layers / pallet:	9		**Pallet height:**	cm	186 pallet included
Net weight / pallet:	kg	approx. 540	**Gross weight / pallet:**	kg	approx. 593 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Nutritional changes	Sales department	Quality department	Quality department

NUTRITION FACTS	average / 100 g:			
Energy:	596,1	kJ	143,2	kcal
Fat:	10,0	g		
of which saturated fat	7,3	g		
Carbohydrate:	4,5	g		
of which sugars	4,4	g		
Protein:	8,8	g		
Salt:	0,4	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:	20 – 24 %	**FDM:**	min. 30 %
Water content:	76 – 80 %	**pH value:**	5,50 – 6,20

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.		
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		
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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