



PRODUCT SPECIFICATION

STP_56050Rev. 09
23.06.2022

PRODUCT NAME:	Organic Ricotta 10 kg bag		
ITEM NUMBER:	56050		
GTIN UNIT:	4012642000245	GTIN PACKAGING:	14012642000242

TRADE DESCRIPTION:	Organic whey cheese
TARGET MARKET:	Industry
PACKAGING:	Vacuum packed 10 kg bowl of polyethylen Outer packaging: E2 case
INGREDIENTS:	Whey of pasteurized milk from EU organic farming, salt, acidity regulator: lactic acid
FORM DESCRIPTION:	It assumes the shape of the vacuum bag
MINIMUM SHELF LIFE:	15 days from date of manufacture
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - + 7 °C

LOGISTICAL DETAILS:				
Net weight / unit:	kg	10	Content / Unit:	-
Units / case:	2		Case / measures:	cm 60 x 39 x 20 (L x W x H)
Gross weight / case:	kg	22,21	Cases / layer:	4
Layers / pallet:	8		Pallet height:	cm 175 pallet incl.
Net weight	kg	640	Gross weight	kg 735 pallet incl.

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



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NUTRITION FACTS	average / 100 g:			
Energy:	596,1	kJ	143,2	kcal
Fat:	10,0	g		
<i>of which saturated fat</i>	7,3	g		
Carbohydrate:	4,5	g		
<i>of which sugars</i>	4,4	g		
Protein:	8,8	g		
Salt:	0,4	g		

ORGANOLEPTIC CHARACTERISTICS:	
Smell:	Faultless, product typical, no foreign smell, almost imperceptible when cold
Taste:	Faultless, without foreign taste, slightly sour taste deriving from milk, product-typical, lightly salty
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:	5,5 – 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:	Francja 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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