

## CACIOCAVALLO SEMI-STAGIONATO



<b>TRADING NAME:</b>	Fresh kneaded hard cheese.: Caciocavallo.
<b>INGREDIENTS:</b>	<b>PASTEURIZED MILK</b> , Rennet, Salt and <b>MILK Enzymes</b> . Eventual stuffing ingredients: chilli pepper.
<b>ALLERGENS:</b>	Are present milk proteins and lactose. Such substances can cause allergies or intolerances in sensitive or allergic persons, as provided by Italian Legislative Decree no. 114 of 08/02/2006 which implements EU Directives no. 89/2003, 77/2004 and 63/2005 on the subject of food ingredients.
<b>SIZE/SALES UNIT/NET WEIGHT:</b>	1,1 – 1,3 kg (variable net weight).
<b>SHELF LIFE:</b>	270 days (9 months).
<b>ORIGIN OF THE MILK:</b>	ITALY
<b>PRODUCED AND PACKED BY:</b>	IGNALAT SRL - Plant no. IT 16/015 CE
<b>ORGANOLEPTIC FEATURES:</b>	Curved round shape with a superior neck enlargement. It presents a thin and smooth crust with a white colour and the surface could show light inlets due to the laces that have been used in order to

	<p>tie the product.</p> <p>Colour: straw yellow; Taste: the sweet taste of the fresh cheese becomes more intense and piquant with the aging process on an ongoing basis; Smell: aromatic and pleasant; Structure: the consistency of the pastry is homogeneous and compact with a soft glance.</p>
<b>PHYSICAL FEATURES :</b>	Humidity: 41,6%
<b>CHEMICAL FEATURES(FOR 100 g) :</b>	<ul style="list-style-type: none"> <li>The product respect chemical limits and parameters provided by EU Regulation no. 1881/2006 and subsequent changes and integration (e.g. enviromental contaminants) and EU Regulation no. 2377/1990 (related to residues of veterinary medicines in products deriving from animals)</li> </ul>
<b>MICROBIOLOGICAL FEATURES</b>	<i>The product respects parameters and microbiological limits provied by the UE Regulation no. 853/2004, 2073/2005 and 1441/2007.</i>
<b>AVERAGE NUTRITIONAL VALUE (FOR 100 g %GDA - Reference intake of an average adult) :</b>	<p>Energy for 100 g 1402 kj (337 kcal) (GDA 16,9%) Fats 24,7 g (35,3%) Saturated fat 18,6 g (93%) Carbohydrates 1,8 g (0,7%) Of which sugars 1,8 g (1,4%) Proteins 26,9 g (53,8%) Salt 3,16 g (52,7%)</p>
<b>MAIN PACKAGING:</b>	<p>Caciocavallo has been packaged into polystyrene boxes. Each box contains two couples of product (4 pieces)</p> <p>ALL the packaging used are in accordance with the national and international food laws as provided by the National and UE laws (Italian Ministerial Decree 21.03.1973 and subusequents,UE Regulations nos. 1935/2004, 2023/2006, 10/2011)</p>
<b>CONSERVATION :</b>	To keep refrigerated in fridge between 0° and + 4°C
<b>TRANSPORT:</b>	To be transported in a refrigerated vehicle or by flight in a temperature between 0° e + 4°C