

**MOZZARELLA TRECCE****MOZZARELLA NODI**

**MOZZARELLE FIORDILATTE**


<b>TRADING NAME:</b>	Fresh kneaded cheese with variable weight: 50g, 100 g o 250 g and with several shapes: knot (nodo) plait (treccia), fiordilatte. Fresh kneaded cheese: Mozzarella.
<b>INGREDIENTS:</b>	<b>PASTEURIZED MILK</b> , Rennet, Salt.
<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>	Fiordilatte 250 g (drained weight), Fiordilatte 100 g. in thermowelded box of 3 kgs. (drained weight), Knot (Nodo) 50 g. in thermowelded box of 250 g (drained weight), Plait (Treccia) 250 g (drained weight).
<b>SHELF LIFE:</b>	15 days
<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>	Colour: snowy white; Taste: sweet and delicate; Smell: fresh and pleasant; Structure: smooth, uniform, lucent
<b>PHYSICAL FEATURES :</b>	Ph: 5.80
<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>	Energy for 100 g 749 kj (180 kcal) (GDA 14%) Fats 12,9 g (19%) Saturated fat 7,8 g (39%) Carbohydrates 0,5 g (0,3%) Of which sugars 0,5 g (1%) Proteins 15,5 g (31%) Salt 1 g (17%)
<b>MAIN PACKAGING:</b>	<p>Mozzarella with a net drained weight of 250 g can be packaged in thermowelded polypropylene box with a thermowelded plastic film with a weight of the box of 20 g. + 3 g. of weight of the plastic film and 1g. of weight for the label.</p> <p>Fiordilatte with a net drained weight of 100 g in the box of 3 kgs. Of drained weight can be packaged thermowelded polypropylene box with a thermowelded plastic film with a weight of the box of 98g. + 8g. of weight of the plastic film and 1g. of weight for the label.</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>SECONDARY PACKAGING:</b>	<p>The thermowelded boxes or single trays are packaged in styrofoam boxes with a weight between 100 and 200 g each.</p> <p>Trays could also be packaged into carton packs.</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