Technical Data Sheet

RICOTTA KG.1,5 CASEIFICIO VALCOLATTE cod.303600808





VALCOLATTE SPA via Firenze 16 Valconasso di Pontenure 29010 (PC)

(Tel) +39 0523519043 (Web) www.valcolatte.it

Rev.2.0 del 01/01/2021

INGREDIENTS

Pasteurized cow's milk serum * , pasteurized MILK cream , salt (NaCl) * milk origin: Italy

SENSORY FEATURES

Aspect:Homogeneous and compactStructure:Uniform with slight graininessColour:White milkOdour:Light, of milkFlavor:Typical, milk and cream

CHEMICAL / PHYSICAL FEATURES

 Moisture (t.q.) %:
 $74 \div 78$

 Fat (t.q.) %:
 $11 \div 14$

 Fat (d.m.) %:
 $50 \div 55$

 Proteins (t.q.) %:
 $6 \div 10$

 Salt (NaCl) %:
 < 1

 pH:
 $6 \div 6,5$

MICROBIOLOGICAL FEATURES

Escherichia coli:	< 10 ufc/g
Salmonella spp:	Absent in 25 g
Staphylococcus coag. +:	< 100 ufc/g
Listeria monocytogenes:	Absent in 25 g
Bacillus cereus:	< 100 ufc/g

NUTRITIONAL FEATURES

Energy:	702kJ/169kcal	
Fat:	12 g	
- of which saturated:		9,0 g
Carbohydrate:	5,0 g	
- of which sugar:	4,0 g	
Proteins:	8,0 g	
Salt(NaCl):	0,40 g	

STORE FEATURES

The product must be stored in the warehouse for fresh products finished in special containers, avoiding any possible cross contamination with adjacent products. The storage temperature must not exceed + 4 ° C.

SHELF LIFE

To be consumed by the date stamped on the package (45 days shelf-life).

ALLERGENS

Milk

TRACEABILITY'

The lot is indicated on the packaging and on the DDT

SHIPPING FEATURES / CARRIAGE FEATURES

Transport temperature (+ 4 ° C) Hygienic conditions means of transport: optimal Sanitary transport authorization

SALES UNIT

nr

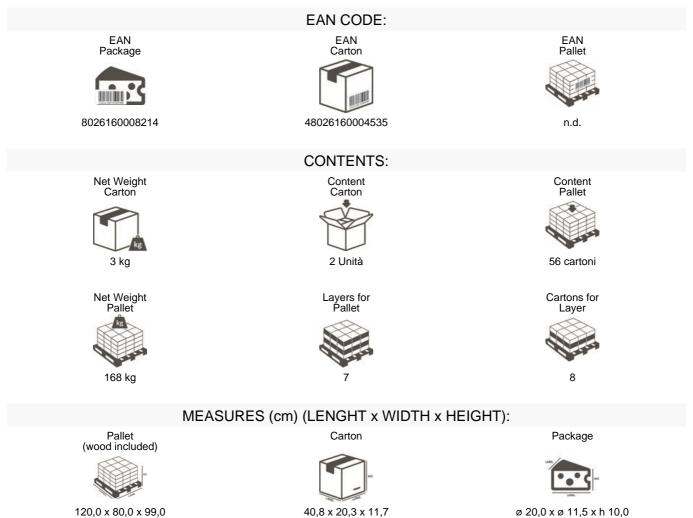
PACKAGING

FUSCELLA KG.1,5

CEE APPROVAL NUMBER

IT 08 697 CE

LOGISTIC FEATURES



120,0 x 80,0 x 99,0