



# Burrata

Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili S.r.l. (IT 05 308 CE) - STP REV 11 - 14/02/2020

Via Enrico Fermi, 13 - 35030 Sarreola di Rubano (PD) - www.formagginobili.it

Tel. +39 049 630504 - Fax +39 049 8976416 - P.I. 00227840287

## Product data sheet

# Burrata

### SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Burrata

### INGREDIENTS

**Mozzarella** (pasteurized cow's **milk**, rennet, salt, probiotics. Acidity regulator: citric acid), cream of pasteurized cow's **milk**, ricotta (pasteurized cow's **milk** whey, cow's **milk**, salt. Acidity regulator: citric acid), salt.

### GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Drained net weight	Sold by weight
Shelf-life	15 days MAX
Storage temperature	0 / +4°C

### ORGANOLEPTIC CHARACTERISTICS

Colour	White, but not pearly-white
Aroma	Milky, characteristic
Flavour	Delicate
Consistency	Soft
Pack	Transparent plastic bag

### CHEMICAL AND PHYSICAL CHARACTERISTICS

### AVERAGE VALUES PER 100 g OF PRODUCT

Humidity	50
Dry residue	50
Ash	1,5

### NUTRITIONAL VALUES

### AVERAGE VALUES PER 100 g OF PRODUCT

Energy	1540 KJ
	370 Kcal
Fat	36 g
of which saturated fatty acids	25 g
Carbohydrates	0,90 g
of which sugar	0,50 g
Protein	11,5 g
Salt	0,70 g



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MICROBIOLOGICAL CHARACTERISTICS	UNIT OF MEASUREMENT	VALUES
Total coliform bacteria	UFC / g	<1000
Escherichia coli	UFC / g	<100
Positive Staphylococcus coagulase	UFC / g	<10
Listeria monocytogenes	UFC / 25 g	absent
Yeast	UFC / g	<1000
Mould	UFC / g	<100

RESIDUES AND ADDITIVES	VALUES
Aflatoxins M1 - M2	Within the limits set by Reg. N° 1881/2006 as amended
Plant protection product residue	Within the limits set by Reg. CE N° 396/05 as amended

### ALLERGENIC SUBSTANCES PRESENT AS PER ANNEX II OF REG. NO. 1169/2011

Milk and milk-based products (including lactose)

### MILKING WEIGHT OF MILK

European Union

### COUNTRY OF TRANSFORMATION

Italy