



Ciliegine di mozzarella



Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili S.r.l. (IT 05 308 CE) - STP REV 16 - 14/02/2020

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

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

Product data sheet

Ciliegine di mozzarella

SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Ciliegine di mozzarella (mozzarella bites)

INGREDIENTS

Pasteurized cow's **milk**, salt, rennet, probiotics.
Acidity regulator: citric acid

GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Drained net weight	1 Kg per pack – Weight per bite approx. 6-7 g
Pack	Individual heat-sealed bags containing preserving liquid (water).
Shelf-life	24 days MAX
Lot coding method	Progressive no. of the working day of the year, starting from n° 001
Storage temperature	0 / +4°C

ORGANOLEPTIC CHARACTERISTICS

Colour	White, but not pearly-white
Aroma	Milky, characteristic
Flavour	Pleasant, delicate
Consistency	Slightly elastic, with a fine sheet structure
Appearance	Spheroid shape

CHEMICAL AND PHYSICAL CHARACTERISTICS

AVERAGE VALUES PER 100 g OF PRODUCT

Humidity	65
Dry residue	35
Ash	1,9

NUTRITIONAL VALUES

AVERAGE VALUES PER 100 g OF PRODUCT

Energy	791 KJ
	190 Kcal
Fat	12 g
of which saturated fatty acids	8 g
Carbohydrates	0,60 g
of which sugar	< 0,5 g
Protein	20,5 g
Salt	0,50 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)

ORIGIN OF THE RAW MATERIAL

Italy