



# Panetto di mozzarella 400g



Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili s.n.c. (IT 05 308 CE) - STP REV 12 - 14/02/2020

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

## Product data sheet

# Panetto di mozzarella 400 g

### SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Panetto di mozzarella

### INGREDIENTS

Full-fat pasteurized cow's **milk**, salt, rennet, probiotics.  
Acidity regulator: citric acid.

### GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

|                     |  |
|---------------------|--|
| Net weight          | 400 g  |
| Shelf-life          | 30 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                                |
| Pack        | Vacuum packed in heat-sealed plastic film     |

### CHEMICAL AND PHYSICAL CHARACTERISTICS

### AVERAGE VALUES PER 100 g OF PRODUCT

|             |     |
|-------------|-----|
| Humidity    | 57  |
| Dry residue | 43  |
| Ash         | 2,9 |

### NUTRITIONAL VALUES

### AVERAGE VALUES PER 100 g OF PRODUCT

|                                |          |
|--------------------------------|----------|
| Energy                         | 1080 KJ  |
|                                | 260 Kcal |
| Fat                            | 19,8 g   |
| of which saturated fatty acids | 13 g     |
| Carbohydrates                  | 1,1 g    |
| of which sugar                 | 0,50 g   |
| Protein                        | 19 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)

## ORIGIN OF THE RAW MATERIAL

The milk is of Italian origin