



Ricotta



Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili S.r.l. (IT 05 308 CE) - STP REV 13 - 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

Ricotta

SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Ricotta

INGREDIENTS

Pasteurised cow's **milk** whey, pasteurized cow's **milk**, salt.

GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Net weight	Sold by weight
Pack	In paper – paper and airtight thermo-sealed plastic film
Shelf-life	8 days (in paper) - 13 days MAX (airtight)
Lot coding method	Progressive no. of the working day of the year, starting from n° 001
Storage temperature	0 / +4°C

ORGANOLEPTIC CHARACTERISTICS

Colour	Pale yellow-white, typical of the product
Aroma	Milky, typical of a fresh product
Flavour	Delicate, pleasant, characteristic flavor
Consistency	Lumpy texture and non-coherent creamy texture
Appearance	Frustum of a cone

CHEMICAL AND PHYSICAL CHARACTERISTICS

AVERAGE VALUES PER 100 g OF PRODUCT

Humidity	74
Dry residue	26
Ash	2,0

NUTRITIONAL VALUES

AVERAGE VALUES PER 100 g OF PRODUCT

Energy	580 KJ
	140 Kcal
Fat	10 g
of which saturated fatty acids	7 g
Carbohydrates	4,2 g
of which sugar	4,1 g
Protein	7,3 g
Salt	0,60 g



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

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