



Mozzarella Roll Ham and Mushrooms

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 Sarreola di Rubano (PD) - www.formagginobili.it

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

Product data sheet

Mozzarella Roll - Ham and Mushrooms

SALES CLASSIFICATION AND PRODUCT DESCRIPTION

Rotolo di mozzarella farcito prosciutto e funghi

INGREDIENTS

INGREDIENTS: MOZZARELLA 57% (pasteurised cow's **MILK**, salt, rennet, lactic ferments, acidity regulator: citric acid) HAM 31% (pork thigh meat (80%), salt, potato starch, dextrose, flavours, jelling agent: E407, stabilisers: E450, E451, antioxidant: E301, acidity regulator: E 331, preservatives: E250, gluten-free)

MUSHROOMS 12 % (button mushrooms (*Agaricus bisporus*) minimum 76%, sunflower seed oil, rice starch, salt, broth powder mix (salt, rice flour, hydrolyzed vegetable extract, yeast extract, dehydrated vegetables in variable proportion (onion, carrot), beef extract 2.5%, cane sugar, sunflower seed oil, spices), antioxidant E300, acidity regulator: E330). **MAY CONTAIN TRACES OF FISH (TUNA)**

GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Net weight	Sold by weight
Pack	Airtight product in thermo-sealed plastic film
Shelf-life	22 days MAX
Storage temperature	0 / +4°C

ORGANOLEPTIC CHARACTERISTICS

Colour	White but not pearly exterior, typical filling interior
Aroma	Characteristic of the filling
Flavour	Characteristic of the filling
Consistency	Slightly elastic
Appearance	Cylinder shape

NUTRITIONAL VALUES

AVERAGE VALUES PER 100 g OF PRODUCT

Energy	815 KJ
	195 Kcal
Fat	12,1 g
of which saturated fatty acids	8 g
Carbohydrates	5 g
of which sugar	< 0,5 g
Protein	16,2 g
Salt	1,1 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).
MAY CONTAIN TRACES OF FISH (TUNA)