



Mozzarella Bocconcino 100 g



Caseificio F.lli Nobili

High Quality Products



Caseificio F.lli Nobili S.r.l. (IT 05 308 CE) - STP REV 14 - 04/04/2023

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Phone. +39 049 630504 - Fax +39 049 8976416 - Vat number 00227840287

Product data sheet

Mozzarella Bocconcino 100 g

SALES CLASSIFICATION AND PRODUCT DESCRIPTION

BOCCONCINO mozzarella (small mozzarella balls with pasteurized full-fat milk).

INGREDIENTS

Milk, salt, rennet, probiotics. Acidity regulator: citric acid

GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Drained net weight	100 g
Shelf-life	25 days
Lot coding method	Progressive N° of the working day of the year, starting from n° 001
Storage temperature	0 - 4°C
Conservation methods	After opening the package, keep the product in the fridge immersed in its liquid in a closed container. Consume within 48 hours of opening.

ORGANOLEPTIC CHARACTERISTICS

Colour	White, but not pearly-white
Aromia	Milky, characteristic
Flavour	Pleasant, delicate
Consistency	Slightly elastic, with a fine sheet structure
Appearance	Spheroid shape
Pack	Individual bags of heat-sealed plastic containing government liquid (water). Material: polyethylene Polypropylene buckets in 1 kg formats (10 pcs) and 5 Kg (50 pcs) containing government liquid (water).



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NUTRITIONAL VALUES	AVERAGE VALUES PER 100 g OF PRODUCT
Energy	989 KJ
	238 Kcal
Fat	18.5 g
of which saturated fatty acids	12.5 g
Carbohydrates	0.6 g
of which sugar	< 0.5 g
Protein	17 g
Salt	0.70 g

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

DECLARATIONS OF CONFORMITY

HACCP: the product complies with EC Reg. 852 and 853/2004

CONTAMINANTS: residues of contaminants in compliance with EC Reg. 1881/2006 and subsequent amendments

IRRADIATIONS: the product and its ingredients have not been treated with ionizing radiation according to the provisions of EC Directive 1992/2, EC Directive 1999/3 and Legislative Decree 94/01 and subsequent amendments.

PACKAGING: the packaging materials comply with the pertinent legislation with particular reference to Reg. CE 1935/2004 and subsequent amendments.

ALLERGENIC SUBSTANCES PRESENT (according to Annex II of EC Reg. 1169/2011)

the product contains milk and milk-based products (including lactose)

ORIGIN OF MILK

The milk is of Italian origin

CERTIFICATIONS

UNI EN ISO 9001 certified Quality System

(CSQA Certificate No. 1434)

UNI EN ISO 22000 certified Food Safety Management System

(CSQA Certificate No. 33341)