



# Mozzarella Fiorita 250 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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## Product data sheet

# Mozzarella Fiorita 250 g

### SALES CLASSIFICATION AND PRODUCT DESCRIPTION

FIORITA mozzarella made from full-fat pasteurized milk

### INGREDIENTS

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

### GENERAL CHARACTERISTICS – PRODUCT DESCRIPTION

Drained net weight	250 g
Shelf-life	25 days
Lot coding method	Progressive no. 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
Aroma	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 (4 pcs) and 5 kg (20 pcs) formats containing government liquid (water).



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NUTRITIONAL VALUES	AVERAGE VALUES PER 100 g OF PRODUCT
Energy	1004 KJ
	242 Kcal
Fat	19.1 g
of which saturated fatty acids	12.9 g
Carbohydrates	0.6 g
of which sugar	< 0.5 g
Protein	16.8 g
Salt	0.80 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 Regulation 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)