



PRODUCT SPECIFICATION



Approved by: RSGQ
Gianluca De Martino

Edition
n. 5 del 14/03/2019

Rev.
n. 2 del 30/06/2020

Burrata di latte vaccino 2x125g Vaschetta 250g Ferraiuolo

SALES NAME	Burrata di latte vaccino 2x125g Vaschetta 250g Ferraiuolo	
KIND OF PRODUCT	Fresh stretched-curd cheese with cream	
INGREDIENTS – ORIGIN AND QUANTITY %	Cow MILK (Origin Italy) 59%, UHT CREAM (Origin Italy) 40%, Salt (Origin Italy) 0,6%, Rennet (Origin Italy / UE) 0,001%.	
SIZE	2 x 125g	
NET DRAINED WEIGHT	250g €	
SHELF-LIFE	21 days from the date of shipment	
STORAGE CONDITIONS	0°C / +4 °C	
ARTICLE CODE	VS250FE05	
EU APPROVAL NUMBER	IT X8S8K CE	
CUSTOM CODE	04061030	

INFORMATION ALLERGENS (ALLERGENS DIRECTIVE 2003/89/EU AND ITS AMENDMENTS/CHANGES)

MILK , Lactose. Allergens from cross-contamination: none.

INFORMATION GMOs (EU REGULATIONS 1829/2003 AND 1830/2003)

The product doesn't contain GMOs

DECLARATION OF PRIMARY PACKAGING COMPLIANCE

(MOCA) in compliance with CE Reg. No. 1935/2004; (MOAH and MOSH) compliant with EU Reg. No. 10/2011 for packaging in direct contact with food.

IDENTIFICATION AND TRACKING

The batch code is identified by the expiration date printed on each single packaging. Expiry date indication method: DD / MM / YYYY

ORGANOLEPTIC FEATURES

SHAPE	Little bag
ESTERNAL APPEARANCE	Smooth white surface; thin curd filled with cream and stretched-curd
STRUCTURE OF THE PASTE	With thin leaves. Its texture is soft and it releases its characteristic filling when cut.
FLAVOUR	Characteristic: fresh, with hints of cream and slightly sour
SMELL	Typical .



CHEMICAL FEATURES

PH	5,6 – 5,8
MOISTURE	63%±3%
FAT ON DRY MATTER	Min. 50%



PRODUCT SPECIFICATION



Approved by: RSGQ
Gianluca De Martino

Edition
n. 5 del 14/03/2019

Rev.
n. 2 del 30/06/2020

Burrata di latte vaccino 2x125g Vaschetta 250g Ferraiuolo

MICROBIOLOGICAL CHARACTERISTICS

TEST	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
STAPHYLOCOCCI COAGULASE-POSITIVE	ufc/g	10 - 10 ² ufc/g	n=5, c=2	EN ISO 6888-1:2018	Monthly
E.COLI β-GLUCURONIDASI +	ufc/g	10 ² - 10 ³ ufc/g	n=5, c=2	ISO 16649-2:2001	Monthly
SALMONELLA SPP.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	EN ISO 11290-2:2005	Monthly
LISTERIA M.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	ISO 6579:2002 COR 1:2004	Monthly
CAMPYLOBACTER TERMOPHILUS	ufc/25g	Absent in 25g	Absent in 25g	ISO 10272:1995	Monthly

OTHER ANALYSES

ANALYSES	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
AFLATOXINS M1 (ON MILK)	μG/Kg	<0,05		ISO 14675 IDF 186:2003	Half-Yearly
RESIDUES FROM PESTICIDES	ufc/g	<LoQ		UNI EN 15662:2009	Half-Yearly
HEAVY METALS: LEAD	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: CADMIUM	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: ARSENIC	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: MERCURY	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
PCBDL AND DIOXINS	pg/g fat	<6,00		UNI ISO 4832:1988	Yearly

AVERAGE NUTRITIONAL VALUES PER 100g

PARAMETER	VALUES
ENERGY	956 kJ / 231 kcal
FAT	21,0 g
- OF WHICH SATURATES	14,0 g
CARBOHYDRATE:	1,5 g
- OF WHICH SUGARS	1,5 g
PROTEIN	9,0 g
SALT	0,60 g

* Reference Intakes of an average adult (8400kJ/2000kcal)



PRODUCT SPECIFICATION



Approved by: RSGQ
Gianluca De Martino

Edition
n. 5 del 14/03/2019

Rev.
n. 2 del 30/06/2020

Burrata di latte vaccino 2x125g Vaschetta 250g Ferraiuolo

PACKAGING – PALLETIZING

PRIMARY PACKAGING	Tray in PP - Top PET+PEL	
DIMENSIONS PRIMARY	mm 145x105x55h	
TARE PRIMARY PACKAGING	12 g	
EAN PIECE	8023074004745	
SECONDARY PACKAGING	Corrugated cardboard	
DIMENSIONS SECONDARY PACKAGING	mm 290x230x125	
TARE SECONDARY PACKAGING	122g	
UNITS PER CASE	8 units	
TOTAL NET DRAINED WEIGHT PER CASE	Total 2 Kg net drained weight	
EAN CARTON	28023074004749	
PALLET	EURO/EPAL mm 1200x800	
CASES PER LAYER	13	
LAYERS PER PALLET	12	
CASES PER PALLET	156	
PALLET DIMENSION	mm 1200x800x1644h	
TOTAL NET DRAINED WEIGHT OF PRODUCT PER PALLET	312 Kg	