





Mozzarella di Bufala Campana DOP

| | | | | |
|---|--|---|--|---|
|  | Campania Felix | | | MHS05-A |
| | Formato g 125 | | | rev.02 29.05.2023 |
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| | Produced and packaged by: | Agrozootecnica Marchesa srl SP 333 km 12+750 81046 Grazzanise (CE), Italia | |  |
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| | | | |
|-----------------------------|------------------------------------|--|-------------|
| Ingredient: | WaterBuffalo milk, salt and rennet | Shelf life: | 30 days |
| Origin of the milk: | Italy | Temperature, Transport and storage: | +2°C / +6°C |
| Milk heat treatment: | Pasteurization (72°C/15 sec.) | | |
| Preserving liquid: | Potable water, lactic acid, salt | | |

| Product appearence | | Organoleptic Characteristics | | Chemical Parameters | |
|--------------------|----------------------------|------------------------------|------------------------------------|----------------------|------------|
| Shape: | spherical shape | Odour | fresh milk and delicate | pH | 5,25 ± 0,1 |
| Colour: | characteristic white color | Flavour | sweet of milky fermentation | moisture % | < 65 % |
| Crust: | thin and glossy | Consistence | callouse until 5 th day | fat in dry m. | > 52% |

| Microbiological Parameters (Reg. 2073/05 and smi) | | | |
|---|-----------------------------------|--|------------------|
| Parameters | Target (limite operativo interno) | Regulatory Limit (EC Reg. 2073/2005 as amended by EC Reg. 1441/2007) | units of measure |
| E.coli | <10 | n=5; c=2 m=100; M=1000 | ufc/g |
| Staphilococchi coagulasi + | <10 | n=5; c=2 m=10; M=100 | ufc/g |
| Salmonella | not detectable | not detectable | in 25g |
| Listeria monocytogenes | not detectable | not detectable | in 25g |

*n = number of units making up the sample; c = number of sample units whose values lie between m and M

| Nutritional information | | Product Information | |
|-------------------------|------|--|---|
| Valori per 100 g | | <ul style="list-style-type: none"> Direct consumption and/or as ingredient in various recipes without the preserving liquid; The product must be consumed by the stated expiry date, only if preserverd intact and at the right storing conditions indicated on the package; It's recommended not to consume the product if it remains over 6 hours at room temperature; The only purpose of the protective liquid is to preserve the product, therefore its consumption is not recommended; Consume within two days of opening and store at the indicated temperature on the packaging | |
| Energy Kj | 1194 | | |
| Energy kcal | 288 | | |
| Fat g | 25 | | |
| saturated Fatty acids g | 17 | | |
| Carbohydrates g | 0,8 | | |
| sugar g | 0,8 | | |
| Fiber g | 0 | | |
| Protein g | 15 | | |
| Salt g | 0,46 | | |
| | | OGM in the final product | Allergens (Reg. 1169/2011) |
| | | free | Milk & milk by-products (including lactose) |

| PRIMARY PACKAGING | | | | | | | |
|---------------------------|---------------|--|--|--|--|--|--|
| Pillow bag | | | | | | | |
| weight in g | | | | | | | |
| Ean | 8028154001256 | | | | | | |
| | | | | | | | |
| SECONDARY PACKAGING | | | | | | | |
| Cardboard - (Va piano) | | | | | | | |
| Case UPC: 6 8028154001258 | | | | | | | |
| Total weight: | 126 | | | | | | |
| | | | | | | | |
| PALLET EUR EPAL | | | | | | | |
| weight Kg | 14 | | | | | | |
| case/layer n*: | 16 | | | | | | |
| layers n: | 13 | | | | | | |

| Piece Pack | size | band | cutting step | net drained weight | gross weight Pack |
|------------|------|------|--------------|--------------------|-------------------|
| | g | mm | mm | g | g |
| 1 | 125 | 300 | 150 | 125 | 225 |

| piece | height | lenght | depht | net weight for box | gross weight for box |
|-------|--------|--------|-------|--------------------|----------------------|
| Pack | mm | mm | mm | g | g |
| 12 | 110 | 300 | 200 | 1500 | 2826 |

| piece pallet | height pallet | length pallet | depth pallet | net weight pallet | gross weight pallet |
|--------------|---------------|---------------|--------------|-------------------|---------------------|
| | mm | mm | mm | kg | kg |
| 208 | 1570 | 1200 | 800 | 312 | 602 |