

PRODUCT TECHNICAL SHEET

Code 128

Description on documents: BIANCHETTA - Cac Tosc al Tartufo SV

Legal sale denomination: Formaggio misto

Dim.ni Cm. (Ø x h) 9 X 4,5

Size 0,3 Kg approx

Shape Straight-side cylindrical

Average ageing (days) 15 - 20

Product sale unit Whole wheel

Shelf life 210 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

All year round.

Ingredients

Pasteurized cow MILK, pasteurized sheep MILK, summer truffle (*Tuber aestivum vitt.*) 3%, salt, rennet, aromas, selected milk enzymes. Non-edible rind. Milk origin: ITALY

ALLERGENS (EU Reg. 1169/2011): cow MILK, sheep MILK.

Characteristics

Soft paste cheese, characterized by a high percentage of the precious tuber, which gives it the unmistakable taste. Perfect as a starter, or for the preparation of toasted bread, because the heat enhances the scent of this precious tuber.

NUTRITIONAL VALUES per 100g	
Energy	1543kJ/372 kcal
Fat	31 g
of which	
Saturates	22 g
Mono-unsaturates	7,6 g
Polyunsaturates	1,2 g
Carbohydrates	0 g
of which	
Sugars	0 g
Protein	23 g
Salt	1 g
Vitamin A	257 µg (32%NRVs*)
Calcium	621 mg (78%NRVs*)
* NRVs: Nutrient Reference Values	

MICROBIOLOGICAL VALUES	
<i>Escherichia coli</i>	<100 ufc/g
Coagulase+ Staph	<100 ufc/g
<i>Salmonella</i>	Absent/25gr
<i>Listeria monocytogenes</i>	Absent/25gr
Food safety criteria in compliance with Reg. EC 1441/2007	
PHYSICO-CHEMICAL CHARACTERISTICS	
Humidity %	43
Dry residue %	57
Fat as feed basis %	31
FDM %	54
Protein %	23
NaCl %	1,0
pH	5,01

ALLERGENS - Reg. (EU) 1169/2011 -	
Cereals containing gluten (wheat such as spelt and khorasan wheat), rye, barley, oats or their products)	absent
Crustaceans and products thereof	absent
Eggs and products thereof	absent
Fish and products thereof	absent
Peanuts and productproducts thereof	absent
Soybeans and products thereof	absent
Milk and products thereof (including lactose)	PRESENT
Nuts (almonds, hazelnuts, walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland and products thereof)	absent
Celery and products thereof	absent
Mustard and products thereof	absent
Sesame seeds and products thereof	absent
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	absent
Lupin and products thereof	absent
Molluscs and products thereof	absent

Technical Sheet Rev 04 - January 2024

CONTACTS:

Mail: info@caseificiomanciano.it - Quality dept.: 0564609441 - Commercial dept. 0564609408

Rif.: 240540000 - ALIVINI Co. Ltd. - Units 2 3

ITEM INFORMATION SHEET

Code 128

Your Code 128

EAN: 235403

Description on documents: **BIANCHETTA - Cac Tosc al Tartufo SV**

U:\FilesComuni\SchedeNew\ID18001.bmp

Legal sale denomination: **Formaggio misto**

Commercial name (as it appears on the consumer unit)

Bianchetta Caciotta toscana al tartufo



Dim. Cm. (Ø x h) 9 X 4,5

Size 0,3 Kg approx

Shape Straight-side cylindrical

Average ageing (days) 15 - 20

Product sale unit Whole wheel

Shelf life 210 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

All year round.

Label real dimensions: Ø cm. 8,5

Ingredients

Pasteurized cow **MILK**, pasteurized sheep **MILK**, summer truffle (*Tuber aestivum vitt.*) 3%, salt, rennet, aromas, selected milk enzymes. Non-edible rind. Milk origin: ITALY

ALLERGENS (EU Reg. 1169/2011): cow **MILK**, sheep **MILK**.

Characteristics

Soft paste cheese, characterized by a high percentage of the precious tuber, which gives it the unmistakable taste. Perfect as a starter, or for the preparation of toasted bread, because the heat enhances the scent of this precious tuber.

Packaging

Type: Carton - Cm (11,5 X 38,5 X 38) - Kg 0,63

No. Whole Wheels 16

No. single sale unit 16

Gross weight (kg about) 5,430

Pallet information

Packaging per layer 6

Number of layers 10

Total packaging 60

Gross Weight (Kg about) 325,800

Weight label

PRODUCED BY
CASEIFICIO MANCIANO
ITALIAN CHEESE

BIANCHETTA AL TARTUFO
BIANCHETTA AL TARTUFO
LOTTO 02 42 48

Ingredients: pasteurized cow and
sheep milk, summer truffles 3%,
salt, rennet, aromas,
selected milk enzymes.

BEST BEFORE: 02.12.16
0,202kg



Dimensioni reali: Cm. 6,5 x 3,9

U:\FilesComuni\SchedeNew\BIL300237.bmp

NUTRITIONAL VALUES per 100g	
Energy	1543kj/372 kcal
Fat	31 g
of which	
Saturates	22 g
Mono-unsaturates	7,6 g
Polyunsaturates	1,2 g
Carbohydrates	0 g
of which	
Sugars	0 g
Protein	23 g
Salt	1 g
Vitamin A	257 µg (32%NRVs*)
Calcium	621 mg (78%NRVs*)
* NRVs: Nutrient Reference Values	

MICROBIOLOGICAL VALUES	
<i>Escherichia coli</i>	<100 ufc/g
Coagulase+ Staph	<100 ufc/g
<i>Salmonella</i>	Absent/25gr
<i>Listeria monocytogenes</i>	Absent/25gr
Food safety criteria in compliance with Reg. EC 1441/2007	
PHYSICO-CHEMICAL CHARACTERISTICS	
Humidity %	43
Dry residue %	57
Fat as feed basis %	31
FDM %	54
Protein %	23
NaCl %	1,0
pH	5,01



CONTACTS:

Mail: info@caseificiomanciano.it - Quality dept.: 0564609441 - Commercial dept. 0564609408

Printed on 25/09/2024

U:\FilesComuni\SchedeNew\FtArt0128_NoSc.bmp

The above picture has the sole scope of representing product. Packaging and label might change according to requirements.