

PRODUCT TECHNICAL SHEET

Code 133

Description on documents: MARZOLINO - Formaggio misto SV 1/1

Legal sale denomination: Formaggio misto

Dim.ni Cm. (Ø x h) 13 - 10 X 5

Size 0,9 Kg approx

Shape Oval

Average ageing (days) 15 - 20

Product sale unit Whole Cheese

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**, salt, rennet, selected milk enzymes; surface treated with E235 preservative (natamycin).

Non-edible rind. Milk origin: ITALY

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

Characteristics

The paste is white, creamy and soft. The unique flavour is enhanced if seasoned with pepper and extra virgin olive oil coming from our hills.

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 (Juglans regia), cashews (Anacardium occidentale), 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

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

ITEM INFORMATION SHEET

Code 133

Your Code 133

EAN: 235387

Description on documents: MARZOLINO - Formaggio misto SV 1/1

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Legal sale denomination: Formaggio misto

Commercial name (as it appears on the consumer unit)

Formaggio Marzolino del pastore

Dim. Cm. (Ø x h) 13 - 10 X 5

Size 0,9 Kg approx

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Product sale unit Whole Cheese

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999999-0000



133001 - 14/02/20

14/02/20

Label real dimensions: Larghezza max. cm. 9,3

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Packaging

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

No. Whole Wheels 8

No. single sale unit 8

Gross weight (kg about) 7,830

Pallet information

Packaging per layer 6

Number of layers 10

Total packaging 60

Gross Weight (Kg about) 469,800

Weight label

PRODUCED BY
CASEIFICIO SOCIALE MANCIANO
ITALIAN CHEESE
MARZOLINO DEL PASTORE
LOTTO 02 24 94
Ingredienti: Latte di vacca a pasta
pastorizzata (caseinato),
fermenti lattici selezionati,
trattato in superficie con
conservante E 235 (Natamycin)

BEST BEFORE: 10.06.15
0,064kg



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

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

CONTACTS:

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