

	TECHNICAL PRODUCT SHEET	Data di emissione:
	MASCARPONE "Granarolo" 500g Export	06/02/2017 codice:208 R14

General Info

Product Name: Mascarpone "Granarolo" in a pot of 500g	Product Description: Fresh cheese obtained by acid-thermic coagulation of milk cream
Ingredients: Pasteurised cow's milk cream, pasteurized cow's milk, acidity corrector: citric acid (E330) Milk origin: Italy	Net weight: 500g e
Organoleptic Characteristics: Shape: the product has the shape of the container Colour: cream white Aroma: characteristic, delicate Flavour: of fresh cream	Process description: Cream thermization (pasteurization) 180 seconds @90°C Addition of pasteurized milk Addition of citric acid; Homogenization; Packing; Boxing; Cooling in refrigerated warehouse; Storage; Shipping

Analytical Data

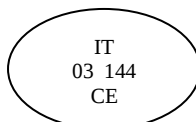
Chemical-physical characteristics at shipping (values in w/w)				Microbiological characteristics at shipping (values in UFC/g)			
Parameter	Target value	Rejection limits		Total coliforms:	<10		
		Min	Max	Escherichia coli:	<10		
moisture:	50,0	48,0	52,0	Stafilococcus coag+ :	<10		
milk fat:	42,0	41,0	43,0	Salmonelle spp:	absent/25g		
fat/dry matter:	min 84%	-	-	Listeria monocytogenes:	absent/25g		
proteins:	3,6	3,1	4,1				
carbohydrate:	2,5	1,5	3,5				
pH:	6,3	6,15	6,45				
Typical energetic value for 100g product (kcal/Kj):				Energetic value (kJ/kcal)	1658/403	497/121	
Typical energetic value for portion (30g) (kcal/Kj):				Fat (g)	42,0	12,6	
				Of which saturated	28,2	8,5	
				Of which monounsaturated	10,8	3,2	
				Of which polyunsaturated	1,8	0,54	
				Of which trans	1,7	0,51	
				Carbohydrate (g)	2,5	0,75	
				Of which sugars (g)	2,5	0,75	
				Fibre (g)	0	0	
				Protein (g)	3,6	1,1	
				Salt (g)	0,1	0,03	
				Sodium (mg)	24	7,2	
				Cholesterol (mg)	117	35,1	
Transport temperature(°C):		0 +4		Storage temperature (°C):		0 +4	
Use by date (days from production):		90		Production batch number:		LNAGGGCC where: L=lot N=production plant identification A=last digit of production year GGG=Julian day of production CC=packaging line	

Packaging

Type	Description	EAN code	Material	Dimensions (mm, L x w x h)	Weight (g)
primary packing:	Pot – Thermosealed aluminium film	8002670002027 EAN13	Pot/lid: PP Film: aluminium	Ø112 x h 87	27,5g +/-5%
secondary packing:	open carton (cod. 537)	18002670002024 ITF14	Carton	374 x 250 x 122	150g +/-8%
Foreign languages on pack: UK – ES – EL – RO – PT – LI – NL – PL – DE – BG – DK – S – N – HR – UAE					
Sales unit / carton:			6		

Palletisation

Pallet type	euro
n° cartons per layer	10
n° layers	9
n° cartons/pallet	90
n° units/pallet	540



Picture of sales unit

