## Mozzarella di Bufala Campana - Bocconcini Campania Felix MHS05-A rev.02 29.05.2023 Formato g 10 article code MOZD0010CFVA0250C120 Agg.22.01.2024 Agrozootecnica Marchesa srl Produced and packaged by: SP 333 km 12+750 81046 Grazzanise (CE), Italia BRGS \* IFS 15 593 CE www.cfelix.it info@cfelix.it Ingredient: Buffalo milk, natural whey cultures, rennet and salt Shelf life: 30 days Origin of the milk: Italy Milk heat treatment: Pasteurization (72°C/15 sec.) Temperature, Transport and +2°C/+6°C Preserving liquid: Potable water, lactic acid, salt **Organoleptic Characteristics Product appearence Chemical Parameters** Shape: Odour fresh milk and delicate рΗ 5,25 ± 0,1 spherical Colour: characteristic white color Flavour sweet of milky fermentation moisture % < 65 % fat in dry m. Crust: thin and glossy Consistence callouse until 5<sup>th</sup> day > 52% Microbiological Parameters (Reg. 2073/05 and smi) Regulatory Limit (EC Reg. 2073/2005 as Target (limite operativo interno) units of measure amended by EC Reg. 1441/2007) **Parameters** <10 n=5; c=2 m=100; M=1000 ufc/g E.coli Staphiloccocchi 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 · Direct consumption and/or as ingredient in various recipes without the preserving liquid; Valori per 100 g $\cdot \text{The product must be consumed by the stated expiry date, only if preserverd intact and at the right storing conditions}$ 1194 Energy Kj indicated on the package; 288 Energy kcal 25 · It's recommended not to consume the product if it remains over 6 hours at room temperature; Fat g 17 saturated Fatty acids a · The only purpose of the protective liquid is to preserve the product, therefore its consumption is not recommended; 0,8 Carbohydrates g 0,8 sugar g · Consume within two days of opening and store at the indicated temperature on the packaging Fiber g OGM in the final product Allergens (Reg. 1169/2011) 0.46 Salt g free Milk & milk by-products (including lactose) net drained Piece Pack gross weight Pack size height length depth weight **PRIMARY PACKAGING** mm mm mm g g g Tray 25 10 156 103 250 580 60 weight in g 8028154020011 Ean gross weight for net weight piece height length depth for box box **SECONDARY PACKAGING** mm Pack mm mm Cardboard - (American Box grande ) Case UPC: 98028154020014 3000 12 140 385 254 7302 Total weight: 342

PALLET EUR EPAL			
weight Kg	14		
case/layer n*:	9		
lavers n	٥		



pallet	pallet mm	length pallet	pallet mm	pallet kg	pallet kg
81	1400	1200	800	243	605