## Address

Via Barrata 2 82030, Puglianello (Bn) **ITALIA** 



**CE Number** IT L3J5b

## Description

Ingredients: Pasteurized cow's milk EU origin, lactic ferments, salt, natural or microbiological rennet

Allergens: Milk and lactose

Colour: typically white tending to straw-yellow - the colour may vary during the year due to the feeding of the animals

Taste: light and delicate milk, slightly sapid

Smell: fresh, fragrant milk

Products	500 gr	500 gr SV	Siluro	Julienne
Article code	0102	0105	0405	1212
Codice EAN				
Shelf-life	12 gg	21 gg	21 gg	30 gg
Storage	2° - 6° gradi			

**Chemical - Physical - Microbiological Characteristics** 

Water Content	56 - 58%	55 - 57%	54 - 56%	53 - 55%		
PH	5 ,0 - 5,1	5 ,0 - 5,1	5 ,0 - 5,1	5,1 - 5,2		
Energy (Kj/Kcal)	1130 / 270	1130 / 270	1130 / 270	1130 / 270		
Fat g (saturated)	19 - 21 ( <i>14</i> )	19 - 21 (14)	19 - 21 (14)	20 - 22 (15)		
Protein g	20 - 22	20 - 22	20 - 22	20 - 22		
Carbohydrate g (sugars)	1,5 (1,5)	1,5 ( <i>1,5</i> )	1,5 (1,5)	1,7 (1,7)		
Salt	0,7 - 1,3	0,7 - 1,3	0,7 - 1,3	1,1 - 1,3		

Escherichia coli - coagulase-positive staphylococci: less than 1000ufc/gr; Salmonella and Listeria M: absent in 25 gr

## **Logistical Information**

8.00.00						
Net weight (kg)	3,0	9,0	8,0	1,5		
Unit / Carton				4,0		
Packaging material	Tray	Carton	Carton	Bag		
Secondary pack Material	Portavaschetta Tray holder			Carton		
Carton per layer (Base)	10,0	6,0	6,0	9,0		
Layers (Height)	12,0	7,0	7,0	12,0		
Total cartons	120,0	42,0	42,0	108,0		
Total Kg	360,0	378,0	336,0	648,0		

Lot is defined as the day of production

The product complies with current Italian and European regulations All Latticini Orchidea dairy products are produced without the use of GMOs

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