

	SQUAQUERELLO NONNO NANNI	Check/appr. RSGQ 	Check/appr. MANAGEMENT 
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PRODUCT DESCRIPTION: Soft table cheese, made with pasteurized cow's milk and added lactic acid bacteria, packaged in a protective atmosphere. **Appearance:** presents as small rectangular cheeses destined for end consumer, packaged in compliance with Italian Legislative Decree N. 109/92 dated 27th January, EU Regulation N. 1169/11 and EU Regulation N. 2018/775. **Texture:** soft, creamy and even texture. **Colour:** milk white. **Flavour:** typical of fresh product, absence of anomalous flavours. **Skin:** absent. **Preservatives:** absent. **Milk origin:** Italy.

INGREDIENTS: pasteurized **MILK**, double **CREAM**, salt, rennet, Lab.

Format	125g Net weight
Internal Code	307
Brand	Nonno Nanni
Product EAN Code	8007222503076
Packaging EAN Code	18007222509846
Customs tariff	0406 1050
Textual Shelf life	24 days from shipping date
Storage Temperature	Between 0°C and 4°C
Sanitary identification code	IT 05 112 CE



Soft, creamy and spreads smoothly on bread. Its unmistakable flavour is enhanced when enjoyed as it is, paired with raw or cooked vegetables.

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ITEM		PACK		PACKAGING			
Code	Type	Weight gross	Dimensions hxlxL (mm)	Type	U.V. per imballo	Weight gross	Dimensions hxlxL (mm)
307	UNIT	130g	50x75x120	BOX	6	850g	60x170x300

ITEM		PALLET					
Code	Type	N° packs per layer	N° layers per pallet	N° packs per pallet	Dimensions hxlxL (cm)	Weight gross	Protection
307	Pallet EPAL	18	20	360	134x80x120	330kg	Wrapped with tape

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NUTRITIONAL DECLARATION		
PARAMETER	UNIT OF MEASUREMENT	AVERAGE VALUES
Energy value	kJ/100g	1185
Energy value	Kcal/100g	286
Fat	g/100g	26
of which saturates	g/100g	18
Carbohydrate	g/100g	2,6
of which sugars	g/100g	1,9
Proteins	g/100g	12
Salt	g/100g	1,2
Calcium	mg/100g	282 (35% VNR*)
Phosphorus	mg/100g	211 (30% VNR*)
Vitamin A	µg/100g	200 (25% VNR*)
Vitamin B12	µg/100g	0,80 (32% VNR*)

*NRV= Nutrient reference values

CHEMICAL-PHYSICAL PROPERTIES		
PARAMETER	UNIT OF MEASUREMENT	VALUES
Humidity	%	55±2
Dry substance	%	45±2
pH	/	5,00-5,50
aW	/	0,98-0,99

MICROBIOLOGICAL PROPERTIES AT TIME OF PACKAGING		
PARAMETER	UNIT OF MEASUREMENT	VALUES
Escherichia coli	UFC/g	< 100
Coagulase-positive staphylococci	UFC/g	< 10
Salmonella	UFC/25g	Absent
Listeria Monocytogenes	UFC/25g	Absent

ALLERGENS		
ALLERGENS	PRESENCE BY RECIPE OR NATURE OF PRODUCT	PRESENCE BY CROSS CONTAMINATION
Cereals containing gluten and derived products	NO	NO
Shellfish and derived products	NO	NO
Eggs and derived products	NO	NO
Fish and derived products	NO	NO
Peanuts and derived products	NO	NO
Soya and derived products	NO	NO
Milk and derived products (including lactose)	YES	NO
Nuts and derived products	NO	NO
Celery and derived products	NO	NO
Mustard and derived products	NO	NO
Sesame seeds and derived products	NO	NO
Sulphur dioxide and sulphites in concentration above 10 mg/kg or 10 mg/l expressed as SO ₂	NO	NO
Lupini beans and derived products	NO	NO
Molluscs and derived products	NO	NO

GMO DECLARATION: we confirm that this product does not contain ingredients or raw materials derived from Genetically Modified Organism as defined by the Regulations EC 1829/2003, EC 1830/2003 and subsequent modifications.

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