

	<h1>STRACCHINO NONNO NANNI</h1>	<p>Check/appr. RSGQ</p> 	<p>Check/appr. MANAGEMENT</p> 
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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	200g Set weight
Internal Code	290
Brand	Nonno Nanni
Product EAN Code	8007222502901
Packaging EAN Code	18007222502908
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



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ITEM		PACK		PACKAGING			
Code	Type	Weight gross	Dimensions hxlxl (mm)	Type	U.V. per imballo	Weight gross	Dimensions hxlxl (mm)
290	UNIT	207g	40x72x122	BOX	10	2211g	90x151x344

ITEM		PALLET					
Code	Type	N° packs per layer	N° layers per pallet	N° packs per pallet	Dimensions hxlxl (cm)	Weight gross	Protection
290	Pallet EPAL	17	12	204	122x80x120	475kg	Wrapped with tape

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NUTRITIONAL DECLARATION		
PARAMETER	UNIT OF MEASUREMENT	AVERAGE VALUES
Energy value	kJ/100g	1298
Energy value	Kcal/100g	314
Fat	g/100g	27
of which saturates	g/100g	19
Carbohydrate	g/100g	2,6
of which sugars	g/100g	1,6
Proteins	g/100g	14
Salt	g/100g	0,90
Calcium	mg/100g	345 (43% NRV*)
Phosphorus	mg/100g	266 (38% NRV*)
Vitamin A	µg/100g	210 (26% NRV*)
Vitamin B12	µg/100g	0,80 (32% NRV*)

\*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 <sub>2</sub>	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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