

SPREADABLE FRESH CHEESE NONNO NANNI

Document: D. 03. 550

REV OF 2018-06-16

Check/App.: Check/App.: QUAL. MGR. MANAGEMENT

PRODUCT DESCRIPTION: spreadable fresh table cheese, made with pasteurised cow's milk. **Appearance**: Presents as small rectangular cheeses destined for end consumer, packaged in compliance with Italian Legislative Decree No. 109/92 dated 27th January and EU Regulation No. 1169/11. **Texture**: creamy, even and firm. **Colour**: milk white. **Flavour**: mild with a slightly sharp tang. **Skin**: absent. **Preservatives**: absent. **Other information**: after opening the package to consume within 2 days..

INGREDIENTS: MILK, double CREAM, salt, thickeners: sodium alginate, locust bean gum, carrageenan.

Format	150 grammes Set Weight
Internal code	550
Brand	NONNO NANNI
Product EAN Code	8007222405509
Packaging EAN Code	18007222405506
Customs tariff	04061050
TEXTUAL SHELF LIFE	90 days from shipping date
Storage temperature	Between 0°C and 4°C
Sanitary identification code	IT 05 112 CE



Exquisite if spread on bread or used in pasta sauces and savoury quiche fillings

ITEM		PACK			PACK	AGING	
Code	Туре	Weight gross	Dimensions hxlxL (mm)	Туре	U.V. by packa- ging	Weight gross	Dimensions hxlxL (mm)
550	UNIT	165 g	36x90x130	BOX	12	2059 g	193x139x187

ITEM	PALLET						
Code	Туре	-	No. layers per pallet		Dimensions hxlxL (cm)	Weight gross	Protection
550	EPAL Pallet	32	7	224	150,0x80,0x120,0	485,0 Kg	Wrapped with tape

CHEMICAL AND	CHEMICAL AND PHYSICAL PROPERTIES AND NUTRITIONAL DECLARATION					
PARAMETER	UNIT OF MEASUREMENT	AVERAGE VALUES				
Energy value	kJ/100g	1170				
Energy value	kcal/100g	284				
Fat	g/100g	28				
of which saturates	g/100g	20				
Carbohydrate	g/100g	3,1				
of which sugars	g/100g	2,5				
Fibre	g/100g	< 0,5				
Protein	g/100g	4,8				
Salt	%	0,80				
Humidity	%	63				
Dry substance	%	37				
Ash	%	1,1				

MICROBIOLIGICAL PROPERTIES AT TIME OF PACKAGING					
PARAMETER	UNIT OF MEASUREMENT	AVERAGE 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 SO2	NO	NO			
Sulphur dioxide and sulphites in concentration above 10 mg/kg or 10 mg/l expressed as SO2	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.