



PRODUCT DATA SHEET

STP_21300Rev. 8
17.06.2020

PRODUCT NAME:	Smoked Cacio		
ITEM NUMBER:	21300		
GTIN UNIT:	-	GTIN PACKAGING:	-



TIPOLOGY:	Pasta filata cheese, semi matured
TRADE DESCRIPTION:	Cut resistant pasta filata cheese
TARGET MARKET:	Restaurant trade
PACKAGING:	Unit: Not packed + label Outer packaging: Bag (of polyethylene and polyamide) + carton
INGREDIENTS:	Pasteurized milk, microbial rennet, salt, starter cultures, flavour smoke aroma
FORM DESCRIPTION:	Pear-shaped, upper diameter approx. 9 cm, lower diameter approx. 15 cm, length approx. 25 cm, weight approx. 1,4 kg
SHELF LIFE:	30 days from date of manufacture
TRANSPORT- STORAGE TEMPERATURE / STORAGE ADVICE:	+4 °C - +7 °C; Take the product out of the carton and store it hanging and uncovered

LOGISTICAL DETAILS:					
Net weight / unit:	kg	approx. 1,4 kg	Content / Unit:	1	
Units / carton:	2 couples / approx. 5,6kg		Carton / measures	cm	32,6 x 26,9 x 19,0 (LxWxH)
Gross weight / carton:	kg	approx. 5,8	Cartons / layer:	10	
Layers / pallet:	9		Pallet / height:	cm	186 pallet incl.
Net weight / pallet:	kg	approx. 504 kg	Gross weight / pallet:	kg	approx. 546 kg pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Storage note adjusted	Sales department	Quality department	Quality department



PRODUCT DATA SHEET

STP_21300Rev. 8
17.06.2020

NUTRITION FACTS:	average / 100 g:			
Energy	1350	kJ	325	kcal
Fat	25,3	g		
of which saturated fat	18,6	g		
Carbohydrate	1,5	g		
of which sugars:	1,4	g		
Proteins	23,8	g		
Salt	1,9	g		

SENSORY CHARACTERISTICS:	
Smell:	Faultless, product typical, no foreign smell, fresh, slightly sour and smoked
Taste:	Faultless, product typical, no foreign smell, fresh, slightly sour, salty and smoked
Appearance / Consistency / texture:	Pear-shaped, with bright-brown, uniform surface / Cut resistant and slightly fibrous dough, with compact-elastic consistency / On the palate resistant and slightly fibrous / Rind edible

CHEMICAL CHARACTERISTICS:			
Dry weight:	53 – 60 %	FDM:	min. 45 %
Water content:	40 – 47%	pH value:	5,00 – 5,30

MICROBIOLOGICAL CHARACTERISTICS:			
Escherichia coli:	< 10 CFU / g	Salmonella spp:	not traceable in 25 g
Coagulase-positive staphylococci:	< 10 CFU / g	Listeria monocytogenes:	not traceable in 25 g
RESIDUES / POLLUTANTS:	Heavy metals, pesticides, PCB, solvents, mycotoxins, dioxins, inhibitors: in compliance with the German and EU Food Legislation.		
ALLERGENS:	The product contains milk protein and lactose.		
GMO:	The product has not been manufactured by following any genetic modification process and contains no genetically modified microorganism or any ingredients subjected to the mandatory labelling regulations in relation with the EC Regulations No. 1829/2003 and 1830/2003.		
FOOD LEGISLATION DETAILS:	The product meets the requirements of the German and EU Food Legislation.		
BATCH NUMBER SHOWN:	Lot no.: L + day of calendar year; Minimum shelf life DD.MM.YY		
PRODUCER / ADDRESS:	Francia Mozzarella GmbH Volkmarstr. 9-11 · D-12099 Berlin (DE-BE-90006-EG) Tel.: +49(0)30 7017366 · Fax: +49(0)30 70178572 info@franciamozzarella.com · www.franciamozzarella.com		