



## CAGLIATA

### 1. Product description :

**CAGLIATA 47% Fat in D.M**

### 2. Chemical characteristics

Chemical tests	Specification	Test Method
Moisture, %	44±2	Food Scan EI
Dry matter, %	56±2	calculated
Fat in D.M, %	46±1	LST ISO 11870/ Food Scan EI
Salt, %	0,5-0,8	LST ISO 5943/ Food Scan EI
pH	5,3-5,6	I 003 – L

Values of metals, Aflatoxins, pesticides, and other chemical tests, radionuclids are in accordance with legal requirements (Commission Regulation (EC) No 1881/2006, 396/2005, 1259/2011, 616/2000 and subsequent changes)

### 3. Microbiological characteristics\*

Microbiological tests	Specification	Test Method
Yeasts/ Moulds	<1000	LST ISO 6611
Listeria monocytogenes*	Negative in 25g	LST EN ISO 11290-1:2003/A1
Salmonella*	Negative in 25g	LST EN ISO 6579
Staphilococcus aureus/ Coagulase-positive Staphylococcus	<100/g	LST EN ISO 6888-1+A1
E.coli	<100	LST ISO 16649-2

\*in accordance with Commission Regulation (EC) No 1441/2007 on microbiological criteria for foodstuffs

### 4. Sensory description

Colour	From white to whitely yellowish
Appearance	Surface clean with marks from pressing. The surface might be cracked, wrapped into polymeric film
Body & texture	A close texture, might be with uneven holes.
Aroma & taste	Typical to milk.

### 5. Ingredients

**Pasteurised milk, salt, starters, rennet**

\*in accordance with Commission Regulation (EC) 10/2011, 1935/2004, 2002/72 (the packaging material which is direct contact with the product)

### 7. Temperature at transport and storage

**-18 °C**

### 8. Shelf Life

**18 months**

### 9. Nutrition Value /100g – calculated

Energy	326kcal/1355 kJ
Protein	26g
Fat	27g
Carbohydrate	2,2g

**10. Traceability****Information on label:**

Lotto N°      XXX XX      (day of year      -Lot No)

**11. Information on label**

Company name and address, Product name; Fat content in D.M, Lot No; Expiry date; Weight, Ingredients; Storage temperature; Plant Identification Number

**12. Information on pallet label**

Company name and address, Product name; Fat content in D.M, Lot No; Expiry date; Net weight, kg; Ingredients; Storage temperature; Plant Identification Number, Number of pieces; number of box.

**13. Consumption**

Cagliata is prepared for production of other foodstuffs and dishes, including thermally treated.

**14. Allergen information      (referring to 2003/89/EC) :**

product contain or may contain the following allergens:

Milk and products thereof

**15. GMO status: (referring to 1829/2003 and 1830/2003):**

Product is made without using genetic procedures and does not contain any GMO.

**16. Certification**

FSSC 22000, ISO 9001