

Caprino "Caprissima" cod.640.06



It 'a soft cheese to "pasta" made with pasteurized goat's milk.

The cheese comes with a cylindrical shape of small size, homogeneous paste is creamy white in color with a delicate flavor. The fresh cheese should be eaten within a few days, otherwise they lose the delicate flavor and begin to acidify.

INGREDIENTI

Goat's milk, rennet, salt, preservative: potassium sorbate E202
Origin Milk UE

FEATURES:

RAW MATERIAL: Goat's full-cream milk.

RIPENING:

FINISHED PRODUCT WEIGHT: average weight approx. 160gr.

PRESERVATION: at a temperature between +2/+6 °C

SHELF LIFE: best eaten within 40 days

USE: typical table cheese.

PEZZATURA E INCARTI

Primar PACKING

Tara Primary Packaging: Tray
Primary Packaging Size: 50 gr.,

Secondary Packaging Type:

Tara Secondary Packaging: Box 12 trays.

Dim.Imballo Secondary: 200 gr.

EAN: cm 20x20, high cm 13

Items per floor: 8005986006406

Number of floors: 14

Total Number of packages: 6

Europallet 48

Palletizing cm 80 x 120

Pallett Height: Cm 170 + 15cm

Pallett Weight Kg. 161 ca

INFORMAZIONI NUTRIZIONALI

Valori medi riferiti a 100 gr. di prodotto

Umidità 55,05 %

Proteine 16,90 %

Lipidi totali 25,95 %

Carboidrati 1,00 %

Ceneri 2,10 %

Cloruro di sodio 3,00 %

Vitamine A - B2 - E

Valore energetico 257,7 Kcal / 1067,2 kjoule

CARATTERISTICHE MICROBIOLOGICHE

Valori indicativi (limiti) per ciascun lotto

Carica Microbica Totale Omessa

Coliformi a 30°C < 1.000 UFC/g

Escherichia coli < 1.000 UFC/g

Stafilococcus aureus < 10 UFC/g

Salmonella in 25 gr. Assente

Listeria monocytogenes In 25 gr. Assente

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