

Dolce Paradiso ARANCIA(ATP)

cod.460.00



Specialty cheese made with mascarpone and gorgonzola stuffed with orange granules. It is packaged in trays in parallelepiped or round shape. Sweet flavor and unique.

INGREDIENTS:

Mascarpone : 63 % - MILK COW cream , acidity regulator: ac.lattico

Gorgonzola : 31 % - COW'S MILK , salt, rennet.

ORANGE granules: 6 %(Orange peel, glucose, sucrose, fructose, acidity regulator: E330 citric acid, preservative: **sulfur dioxide SO2** as residue)

Origin:UE

FEATURES

Maturing : none

Product weight over: Average 1,9 kg ca.

Storage: At temperatures between + 2 / + 6°C and consumed in a short time .

Shelf Life : Within 30 days from production .

EAN code: 2046000

Use: Typical table cheese .

Controls : in all the critical points of production , according to the HACCP system implemented , will ensure the identification and traceability of the product for each stage of production .

SIZE AND PAPER

Type Primary Packaging

Clamp , heat-sealed container in ATP

Tara Primary Packaging :

1g . ,50g .

Secondary Packaging Type :

box of 2 pieces (cod.6340201)

Tara Secondary Packaging :

250 gr .

Dim.Imballo Secondary:

33x33 cm,height 9 cm

Colli per floor :

8

Number of floors :

6

Total number Colli :

48

Euro pallets palletizing

80 x 120 cm

Pallett Height :

Height 72 cm + 15 cm

Pallett weight:

Weight Kg . 280 approx

INFORMAZIONI NUTRIZIONALI

Valori medi riferiti a 100 gr. di prodotto

Humidity 53,65 %

Protein 17,50 %

Total lipids 24,80 %

Fat in dry matter Min. 48%

Carbohydrates 0,50 %

Ash 3,55 %

Sodium chloride 3,00 %

Vitamins A - B2 - E

Energy value 300 Kcal / 1300 kjoule

CARATTERISTICHE MICROBIOLOGICHE

Valori indicativi (limiti) per ciascun lotto

Total bacterial count Omessa

Coliforms at 30 ° C < 1.000 UFC/g

Escherichia coli < 1.000 UFC/g

Staphylococcus aureus < 10 UFC/g

Salmonella in 25 gr. Assente

Listeria monocytogenes In 25 gr.Assente