

## Formaggella Evelina 501.02



It 'a soft cheese cake, cheese produced from whole cow's milk or semi-skimmed and pasteurized. The cheese comes with round shape, height of 4-5 cm. The average weight of each shape is 0,3 Kg and is consumed after a curing period which can vary from one to four months. The crust is thin, yellow, pink, the dough is smooth, without holes or holes with a few scattered, pale yellow for the rapid centripetal maturation due to the small size of the shape by the surface microflora. Characteristic flavor, aroma.

### INGREDIENTS

Cow's milk, salt, rennet.

The appearance of mold on the surface is a sign of the natural aging process. It is therefore recommended not to remove the crust completely, but lightly scrape the surface.

### FEATURES:

Raw material: cow's milk.

Ripening: 4-6 weeks

Finish product weight: average 0,3 kg.

Preservation: Keep refrigerate at +2/+6°C.

Shelf life: Best eaten within 45 days from wrapping.

Prefisso EAN: 2

Use: typical table cheese; soft, mild and delicate flavor with aromatic nuances.

### SIZING AND WRAPPING

Primary Packaging: tissue paper

Tare Primary Packaging: +5gr

Primary Packaging Size:

Secondary Packaging Type:

Tare Secondary Packaging: box 5 shape

Secondary Packaging Size: 180 gr.

EAN: Cm 32,5 x31, altezza cm 7

Items per floor: 50304

Number of floors: 6

Total Number of packages: 10

Europallet cm 80 x 120

Palletizing

Pallett Height: Altezza 70 cm + 15 cm Peso

Pallett Weight: Kg. 265 ca

### INFORMAZIONI NUTRIZIONALI

Valori medi riferiti a 100 gr. di prodotto

Humidity 53,65 %

Total lipids 17,50 %

Fat in dry matter Min. 48%

Energy value 297 Kcal / 1230 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