	PRODUCT **TECHNICAL SHEET**	MOD: ST	
		Ed. 01	Rev. 00
		Date 23/08/2019	Pag. 1 di 1
		Filled up and approved by QM	

FONTAL

Trading name	Formaggio Fontal
Legal name	Formaggio a pasta semidura
Producer	TRENTIN S.p.A. Via Genova 19, 37053 – Cerea (VR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Pasteurized milk, salt, rennet, Preservative: E251. Not edible crust treated with coloring: E160b, E172 and preservative: E235.
Allergens	Milk and milk products.
Milk origin	Belgium
Way of packaging	Packed in a protective atmosphere
Storage condition	Store at +4°C / +6°C
Transport temperature	0°C / +4°C
Shelf life at delivery	50 days
Weight	250g

-General characteristics

Item code	IDA0482
EAN code	8011192002910
EC Seal	IT 05 195 CE

-Average nutritional values per 100g of product-

Energy value	kJ	1466
	kcal	354
Fats	g	29
of which saturated fatty acids	g	18
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	23
Salt	g	2

-Organoleptic characteristics-

Smell / Taste	Sweet, aromatic
Color	Ivory yellow
Consistency	Semi – hard cheese, elastic

-Chemical physical characteristics-

Humidity	35-42%
Fat on dry matter	>45%
pH	5,5-6,5
Dry matter	56%

-Microbiological characteristics-

Escherichia coli	< 100 ufc/g
Staphylococcus aureus	< 100 ufc/g
Ashes	< 100 ufc/g
Yests	< 1000 ufc/g
Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g

-Logistic information-

Item weight	250g
Cardboard net weight	2,5kg ca
Pieces/cardboard	10
Cardboards/layer	15
Cardboards/pellet	90
Pellet gross weight	2,8kg ca
Item size (l x l x h)	300mm x 150mm x 95mm
Cardboard size (l x l x h)	120mm x 220mm x 200mm
Pellet high (wood included)	1,35m
Pellet gross weight	280kg ca