



PRODUCT
TECHNICAL SHEET

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Filled up and approved by QM

¼ FIASCHETTO AL LATTE CRUDO

Trading name	¼ fiaschetto al latte crudo
Legal name	Semi-hard cheese
Producer	Produttori Latte Associati Cremona SCA Via Ostiano 70, 26043 – Persico Dosimo (CR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Raw milk, salt, rennet.
Allergens	Milk and milk products
Milk origin	Italy
Packing type	Vacuum packed
Product shape	¼ of 'caciocavallo fiaschetto'
Storage conditions:	Store at +4°C/+6°C
Shelf life	150 days from the packaging date
Weight	0,5 kg approx
Lot coding	Year (alphabetic letter for the month) production day
GMO	Absent as per Regg. (CE) n. 1829/2003 and n. 1830/2003
Preservatives	Absent

- General characteristics-

Item code	IDA0619
EC seal	CE IT 03 55
EAN code	2685039

- Organoleptic characteristics-

Outside appearance	¼ 'Fiaschetto'
Inside appearance	Light pastry
Texture	From elastic to crumble with the increasing product seasoning
Flavour	Spicy

- Microbiological characteristics-

Enterobacteriaceae (ufc/g)	<100
Escherichia coli(ufc/g)	<10
Listeria monocytogenes(ufc/g)	Absent in 25g
Salmonella spp.(ufc/g)	Absent in 25g
Staphylococcus coagulase positive (ufc/g)	<10

- Average nutritional values per 100g of product-

Energy value	kJ	1544
	kcal	372
Fats	g	30
of which saturated fatty acids	g	22
Carbohydrates	g	0,9
of which sugars	g	0
Proteins	g	25
Salt	g	2,3

-Logistic information-

Primary packaging	PET +PE bag
Pieces per carton	n. 8
Carton dimensions	30cm x 26,5cm x 14,5cm
Carton tare	0,9
Cartons per layer	n. 12
Layers per pallet	n. 8
Cartons per pallet	n. 96
Pallet net weight	385kg
Pallet gross weight	405kg
Pallet height	131 cm