DATA SHEET

RICOTTA BRAVO BIS CIOTOLA KG.1,5 cod. 303600807



VALCOLATTE SPA via Firenze 16 Valconasso di Pontenure 29010 (PC) (Tel) +39 0523519043 (Web) www.valcolatte.it REVISIONE 1.0 DEL 19/07/2024

	BRAND
RICOTTA ITALIANA Isooge	
CUSTOM'S CODE	HEALTH AUTHORIZATION
04061050	IT 08 697 CE
PRODUCT	WEIGHT
RICOTTA	Net Weight: 1,5 kg
	Net Weight Dry: Type Weight: FIXED
LEGAL NAME	CUT TYPE
Ricotta (Italian soft whey cheese)	
	INGREDIENTS

Pasteurized cows MILK* whey, pasteurized MILK cream, salt. *Origin of milk: Italy

SENSORIAL CHARACTERISTICS

Physical Aspect :
Structure :
Taste :
Color:
Smell :

Homogeneous and compact Uniform with slight graininess Typical, milk and cream White milk Light, milky

AVERAGE CHEMICAL-PHYSICAL VALUES

Humidity (t.q.) %: $74 \div 78$ Fat (t.q.) %: $10 \div 12$ Fat (s.s.) %: $38 \div 55$ Fat (s.s.) %: 50×6 5,9 ÷ 6,4 pH : Protein (t.q.) %: 6 ÷ 8 Salt (NaCl) %: <1

NUTRITIONAL VALUES FOR 100 G

Energy :	575 kJ / 139 kcal
Fat :	11 g
- of which saturated :	7,7 g
Carbohydrates :	2,9 g
- of which sugar :	2,4 g
Protein :	7,0 g
Salt :	0,14 g

MICROBIOLOGICAL CHARACTERISTICS

Escherichia coli : < 100 ufc/g < 10 ufc/g Staphylococcus coag. +: Bacillus cereus: < 100 ufc/g Salmonella spp: Absent in 25 g Listeria monocytogenes: Absent in 25 g

*Reg. UE 2073/2005 e s.m.i.

SHELFLIFE

TO BE CONSUMED WITHIN: 45 DAYS

STORAGE CONDITIONS

Store between 0° and +4°C. After opening, store in the refrigerator and consume within 2 days

ALLERGENS (REG. UE. 1169/2011

	PRESENCE	CROSS-CONTAMINATION
Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products.	Ν	Ν
Shellfish and shellfish products.	Ν	Ν
Eggs and egg products.	Ν	Ν
Fish and fish products	Ν	Ν
Peanuts and peanut products.	Ν	Ν
Soy and soy products.	Ν	Ν
Milk and milk-based products (including lactose).	Y	Ν
Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products.	Ν	Ν
Celery and celery-based products.	Ν	Ν
Mustard and mustard-based products	Ν	Ν
Sesame seeds and sesame seed products.	Ν	Ν
Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre expressed as tota SO2.	I N	Ν
Lupines and lupine products.	Ν	Ν

TRANSPORT AND STORAGE

Transport temperature +4°C. Hygienic conditions of the means of transport: optimal. Health authorization for transport. The product must be stored in warehouses intended for fresh finished products, avoiding any possible cross-contamination with adjacent products

TRACEABILITY

In compliance with EC Reg. 178/2002 and subsequent amendments, the batch that identifies the product is indicated on the packaging and on the DDT, it is an 8-digit code formed as follows: 1970. X and Z are automatically generated check digits.

HACCP

We declare to have implemented, according to the HACCP method, the company self-control program and to have drawn it up in compliance with Reg. (EC) no. 852/2004 and subsequent amendments concerning the hygiene of food products

PACKAGING

In compliance with Reg. (EU) n° 1935/2004, Reg. (EU) 10/2011, Reg. (EU) 2023/2006, DM 21/03/73, DL 108 of 25/01/92 and DM 270 /07, 0/07, and subsequent amendments relating to materials and objects intended to come into contact with food products.

OGM

In compliance with Reg. (EU) 1829/2003, 1830/2003 0/07, and subsequent amendments, the product does not contain and does not come from genetically modified organisms.

IONIZING RADIATIONS

The product has not been subjected to any treatment with ionizing radiation and the raw materials used in production do not come from areas subject to radiological accidents

LOGISTICS SHEET

