# DATA SHEFT

## cod. 762026300



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



SENSORIAL CHARACTERISTICS

Physical Aspect : Structure : Taste : Color: Smell :

Compact and homogeneous Smooth, creamy, soft and homogeneous Typical of the product, fresh cream dessert White Characteristic

#### AVERAGE CHEMICAL-PHYSICAL VALUES

 
 Humidity (t.q.)
 %:
 46,5 - 49,5

 Fat (t.q.)
 %:
 42

 Fat (s.s.)
 %:
 80
6,15 - 6,30 pH : Protein (t.q.) %: 3 - 4 Salt (NaCl) %: 0,1

#### NUTRITIONAL VALUES FOR 100 G

Energy :	1693 kJ / 4
Fat :	42 g
- of which saturated :	30 g
Carbohydrates :	4,6 g
- of which sugar :	4,6 g
Protein :	3,6 g
Salt :	0,11 g
	-

### MICROBIOLOGICAL CHARACTERISTICS

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

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

#### SHELFLIFE

TO BE CONSUMED PREFERABLY WITHIN: 90 DAYS

Fresh pasteurized CREAM\*, fresh pasteurized MILK\*, acidity regulator: lactic acid. \*Milk from EU countries - Processing country: Italy

111 kcal

#### 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.

#### 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, Ministerial Decree 21/03/73, Legislative Decree 108 of 25/01/92 and Ministerial Decree 270/07, relating to materials and objects intended to come into contact with food products.

In compliance with Reg. (EU) 1829/2003 and 1830/2003 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

ENGINEERED NANO-MATERIALS

OGM

does not contain a

LOGISTICS SHEET

