



# Ricotta 1800 g

TECHNICAL SHEET – RICOTTA

The making of ricotta is a real hymn to the dairy tradition, a long history that has its roots in the past. The mix of the milk with the other ingredients, and moreover the ability of the dairyman give life to a very healthy, simple and genuine product.



<b>Batch Number</b>	Serial number relevant to production day preceded by the current year	
<b>Description</b>	Creamy and soft product obtained by the thermic coagulation of the milk serum with the addition of milk and cream	
<b>Channel</b>	HO.RE.CA	
<b>Ingredients</b>	Cow's milk serum with the addition of milk, cream and salt	
<b>Product Characteristic</b>	Colour Odour Flavour	White Pleasant Intense of milk
<b>Physical-chemical characteristics</b>	pH	6,0 – 6,6
	Fat	8% - 13%
	Fat dry matter	30,8% - 56,5%
	Protein	10% - 13%
	Moisture content	74% - 77%
<b>Microbiological Reg. CE 2073/2005 e s.m.i</b>	E. Coli Stafil. Coag.(+) Listeria monocytogenes	n=5 c=2 m=100ufc/gr M=1000 ufc/gr n=5 c=2 m=10ufc/gr M=100 ufc/gr Absent in 25g
<b>Shelf life</b>	30 days	
<b>Storage temperature</b>	≤ 4°C	

10 Ottobre 2015  
[www.latteriasorrentina.com](http://www.latteriasorrentina.com)  
[qualita@amodiogroup.it](mailto:qualita@amodiogroup.it)

**Formalactis srl**  
 Sede legale: Via Somma 80  
 80048 Sant'Anastasia NA  
 P.IVA e C.F. 07064961217  
 Cap. Soc. €. 45.000,00 i.v.



<b>Weight</b>	1800 g
<b>Packaging</b>	Plastic bowl with heat-sealed film
<b>Allergens</b>	Contains milk and its derivatives

### Typical values per 100 g

<b>Energy</b>	600 KJ - 144 kcal
<b>Fat</b>	8,6 g
<b>Of which saturated fatty acids</b>	5,7 g
<b>Carbohydrate</b>	5,1 g
<b>Of which sugar</b>	5,1 g
<b>Protein</b>	11,5 g
<b>Salt</b>	0,25 g

### LOGISTIC INFORMATION

<b>Unit</b>	Packaging	Plastic bowl with heat-sealed film
	Dimension	20 diam x 11 h cm
<b>Pack</b>	Outer Packaging	Carton
	Number of units/carton	4
	Dimension	53x33x13 cm.
<b>Pallets</b>	Pallet type	80x120 EUR
	Gross weight average pallet	325 kg
	Net weight average pallet	288 kg
	Pallets height	1,75 m
	Number of carton/ layer	4
	Number of layers / pallet	10
	Number of units / pallet	160
	Number of cartons / pallet	40

# PRODUCT BENEFITS

<b>Use</b>	Used for cooking, ingredients for elaborated dishes. For pizzas, can be used in any kind of oven.	
<b>Products Benefits</b>	SUITABLE FOR VEGETARIAN	HALAL



10 Ottobre 2015  
[www.latteriasorrentina.com](http://www.latteriasorrentina.com)  
[qualita@amodiogroup.it](mailto:qualita@amodiogroup.it)

**Formalactis srl**  
Sede legale: Via Somma 80  
80048 Sant'Anastasia NA  
P.IVA e C.F. 07064961217  
Cap. Soc. € 45.000,00 i.v.

