



Stracciatella

TECHNICAL SHEET

Stracciatella is a creamy dairy product similar to mozzarella cheese that hides a buttery heart of cream and frayed mozzarella.



Batch Number	Serial number relevant to production day preceded by the current year	
Description	Spun cheese from cow's milk stuffed with UHT cream	
Channel	HO.RE.CA	
Ean Code		
Ingredients	Pasteurized whole milk , cream UHT, salt rennet and acidity regulator: E270.	
Product Characteristic	Colour Odour Flavour	Pearl white Typical Rich and creamy, typical of fresh milk
Physical-chemical characteristics	pH	5,6 – 5,8
	Fat	17 %
	Fat dry matter	49 %
	Protein	14 %
	Moisture content	65 %
Microbiological Reg. CE 2073/2005 e s.m.i	E. Coli Stafil. Coag.(+) Listeria monocytogenes	n=5 c=2 m=100ufc/g M=1000 ufc/g n=5 c=2 m=10ufc/g M=100 ufc/g Absent in 25g
Shelf life	20 days	
Storage temperature	≤ 4°C	

Weight	250 g
Packaging	Heat -sealed tray
Allergens	Contains milk and its derivatives

Typical values per 100 g

Energy	881 KJ - 232 kcal
Fat	20 g
Of which saturated fatty acids	14,25 g
Carbohydrates	1,0 g
Of which sugar	1,0 g
Protein	12 g
Salt	0,33 g

LOGISTIC INFORMATION

Unit	Packaging	Heath-sealed tray
	Dimension	15x11x5,5h CM
	Outer Packaging	Polysterene container
Pack	Number of units/carton	10
	Dimension	38x27x17,50h CM
	Pallet type	EUR 80X120
Pallets	Gross weight average pallet	300 KG.
	Net weight average pallet	202,5 KG.
	Pallets height	190 CM
	Number of carton/ layer	8
	Number of layers / pallet	10
	Number of units / pallet	800
	Number of cartons / pallet	80

PRODUCT BENEFITS

Use	Used for cooking, ingredients for elaborated dishes.	
Products Benefits	SUITABLE FOR VEGETARIAN	HALAL



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