



Fior di latte Filone

TECHNICAL SHEET – FIOR DI LATTE FROZEN

Fior di latte is the delicious mozzarella cheese that gives the pizza its distinctive taste. The fresh mozzarella block must be cut, to garnish your pizza. Our fior di latte is the result of 5 generations in dairy farming.



Batch Number	Serial number relevant to production day preceded by the current year	
Description	Spun cheese from cow's milk	
Channel	HO.RE.CA	
Ean Code	8052080430132	
Ingredients	Pasteurised milk, salt, rennet and lactic ferments	
Product Characteristic	Colour Odour Flavour	Straw white Typical smell of fresh cheese pleasant and intense
Physical-chemical characteristics	pH	5,0 – 5,5
	Fat	18.0% - 20%
	Fat dry matter	40.2% - 45,9%
	Protein	24% - 26%
	Moisture content	49.0% - 51%
Microbiological Reg. CE 1441/2007 e s.m.i	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
Shelf life	365 days	
Storage temperature	- 18°C	

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Formalactis srl
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 80048 Sant'Anastasia NA
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 Cap. Soc. €. 45.000,00 i.v.



Weight	1 Kg
Packaging	Vacuum pack
Allergens	Contains milk and its derivatives

Typical values per 100 gr

Energy	1134 KJ - 272 kcal
Fat	19 gr 11
Of which saturated fatty acids	11.09 gr
Carbohydrates	0,9 gr
Of which sugar	0,9 gr
Protein	24.3 gr
Salt	0,7 gr

LOGISTIC INFORMATION

Unit	Packaging	Bag
	Dimension	25x10 cm
Pack	Outer Packaging	Carton
	Number of units/carton	12
	Dimension	40x30x h.16 cm.
Pallets	Pallet type	80x120 EUR
	Gross weight average pallet	1196 Kg
	Net weight average pallet	1152 kg
	Pallets height	1,92
	Number of carton/ layer	8
	Number of layers / pallet	12
	Number of units / pallet	384
	Number of carton / pallet	96

PRODUCT BENEFITS

Use	Used for cooking, ingredients for elaborated dishes. For pizzas, can be used in any kind of oven.	
Products Benefits	SUITABLE FOR VEGETARIAN	HALAL
	Our fior di latte has all the taste of five generations in dairy farming. The fresh block cheese must be cut to garnish your pizza, for a timeless and world famous taste.	

