



CASEIFICIO DI ROCCAVERANO S.R.L. Soc. Agricola

VAT n. 01674750052

Head office and plant:

Regione Tassito n. 17

14050 Roccaverano (AT)

CE mark: IT 01/256



PRODUCT SPECIFICATION SHEET

PRODUCT NAME:		
<u>IL CIT DELLA LANGA</u>		
PRODUCT DESCRIPTION	Fresh cheese made from cow and sheep milk	
PRODUCT SIZE	Shapes weighing approx. 130 grams	
LABELLING SYSTEM	Ovtene wrapping for food use and label applied to paper sleeve	
LOT - IDENTIFICATION	Printed on the label	
COMPANY CODE	CL	
SHELF LIFE OR DATE OF MINIMUM DURABILITY	60 days from milk processing date 50 days from packaging date	
INGREDIENTS	Raw materials Cow milk Sheep milk Cream Lactic cultures Microbial rennet Salt	Origin Italy Italy Italy
ALLERGENS	ALLERGENS A) Milk B) absent C) absent	
A) Declared (in list of ingredients) B) Latent C) Due to crossecontamination		

INGREDIENTS WITH GMO RISK	Absent
PRODUCTION PROCESS (Main phases)	Quality control, inspection and approval, and storage of raw materials Milk pasteurization Milk pre-treatment Coagulation Forming Draining/Drying Affinage Packaging

PRODUCT CHARACTERISTICS	Preservative free		
CHEMICAL AND PHYSICAL CHARACTERISTICS	Humidity: 46% pH: 5.10		
SENSORY CHARACTERISTICS	Colour: cream white Smell: absence of irregular odours Taste: sweet, without any bitter aftertaste Texture: soft, creamy Rind: edible		
CONSUMER NOTES	Ready for consumption		
MICROBIOLOGICAL PARAMETERS	In compliance with company limits		
CHEMICAL PARAMETERS	Absence of chemical contaminants exceeding legal limits		
PHYSICAL PARAMETERS	Absence of particle contaminants		
STORAGE TEMPERATURE	Between + 2 and + 8 °C		
PACKAGING MATERIAL	1. Ovtene wrapping for food use and paper sleeve 2. Polystyrene tray		
PACKAGE SIZE (in cm)	12-piece polystyrene tray L 24 x W 24 h 9 Epal pallet layout: 15 trays per layer by 10 layers Total trays per pallet: 150 (optimal)		
PRODUCT SOLD BY WEIGHT	YES, the product is subject to a loss of weight		
NUTRITIONAL VALUES per 100 g of product	Energy value	Kcal	321.36
	Energy value	KJ	1332.61
	Total fat	g.	26.60
	of which saturated	g.	24.00
	Fat in dry matter	g.	54.10
	Carbohydrates	g.	2.30
	of which sugars	g.	2.00
	Protein	g.	18.30
	Salt	g.	0.60