



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>CRESCENZA DI CAPRA</u>		
PRODUCT DESCRIPTION	Fresh cheese made from goat milk, with LACTOSE content < 0.1%	
PRODUCT SIZE	Shapes weighing approx. 200 grams	
LABELLING SYSTEM	Ovtene wrapping and external paper packaging for food use	
LOT - IDENTIFICATION	Printed on the label	
COMPANY CODE	CR	
SHELF LIFE OR DATE OF MINIMUM DURABILITY	24 days from milk processing date 16 days from packaging date	
INGREDIENTS	Raw materials Goat milk Cream Lactic cultures Vegetable rennet Salt Preservative: Potassium Sorbate E202	Origin Italy Italy
ALLERGENS	ALLERGENS A) Milk B) absent C) absent	
A) Declared (in list of ingredients) B) Latent C) Due to crosscontamination		

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 Storage - drying Packaging

CHEMICAL AND PHYSICAL CHARACTERISTICS	Humidity: 56% pH: 4.90		
SENSORY CHARACTERISTICS	Colour: cream white Smell: absence of irregular odours Taste: sweet, without any bitter or sour aftertaste Texture: soft, tending to creamy		
CONSUMER NOTES	Lactose content lower than 0,1%		
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 2. Paper wrapping for food use 3. Flowpack		
PACKAGE SIZE (in cm)	8-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	267.89
	Energy value	KJ	1111.93
	Total fat	g.	21.30
	of which saturated	g.	15.00
	Fat in dry matter	g.	50.80
	Carbohydrates	g.	1.10
	of which sugars	g.	<0.10
	Protein	g.	18.00
	Salt	g.	0.50