



**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**

<b>PRODUCT NAME:</b>		
<b><u>QUADRA' DI LANGA</u></b>		
<b>PRODUCT DESCRIPTION</b>	Fresh cheese made from goat milk	
<b>PRODUCT SIZE</b>	Shapes weighing approx. 1500 grams	
<b>LABELLING SYSTEM</b>	Ovtene wrapping for food use and label applied to paper sleeve	
<b>LOT - IDENTIFICATION</b>	Printed on the label	
<b>COMPANY CODE</b>	QL	
<b>SHELF LIFE OR DATE OF MINIMUM DURABILITY</b>	60 days from milk processing date 50 days from packaging date	
<b>INGREDIENTS</b>	<b>Raw materials</b> Goat milk Cream Lactic cultures Microbial rennet (0,005%) Salt	<b>Origin</b> Italy Italy
<b>ALLERGENS</b> A) Declared (in list of ingredients) B) Latent C) Due to crosscontamination	<b>ALLERGENS</b> A) Milk B) absent C) absent	
<b>INGREDIENTS WITH GMO RISK</b>	Absent	
<b>PRODUCTION PROCESS (Main phases)</b>	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: 45% pH: 5.15																											
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 and paper sleeve 2. Polystyrene tray																											
PACKAGE SIZE (in cm)	1-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																											
<b>NUTRITIONAL VALUES per 100 g of product</b>	<table border="1"> <tr> <td>Energy value</td> <td>Kcal</td> <td>330.26</td> </tr> <tr> <td>Energy value</td> <td>KJ</td> <td>1369.17</td> </tr> <tr> <td>Total fat</td> <td>g.</td> <td>27.50</td> </tr> <tr> <td>of which saturated</td> <td>g.</td> <td>16.50</td> </tr> <tr> <td>Dry residue fat</td> <td>g.</td> <td>55.90</td> </tr> <tr> <td>Carbohydrates</td> <td>g.</td> <td>1.80</td> </tr> <tr> <td>of which sugars</td> <td>g.</td> <td>1.50</td> </tr> <tr> <td>Protein</td> <td>g.</td> <td>18.80</td> </tr> <tr> <td>Salt</td> <td>g.</td> <td>0.70</td> </tr> </table>	Energy value	Kcal	330.26	Energy value	KJ	1369.17	Total fat	g.	27.50	of which saturated	g.	16.50	Dry residue fat	g.	55.90	Carbohydrates	g.	1.80	of which sugars	g.	1.50	Protein	g.	18.80	Salt	g.	0.70
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