



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

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|--|--|------------------------|
| PRODUCT NAME: | | |
| <u>RICOTTA DI CAPRA</u> | | |
| PRODUCT DESCRIPTION | Dairy product made from goat milk whey | |
| PRODUCT SIZE | Forms weighing approx. 200 grams | |
| LABELLING SYSTEM | In a plastic pot for food use with label applied to paper sleeve | |
| LOT - IDENTIFICATION | Printed on the label | |
| COMPANY CODE | RC | |
| SHELF LIFE OR DATE OF MINIMUM DURABILITY | 13 days from milk processing date 12 days from packaging date | |
| INGREDIENTS | Raw materials Goat milk whey Salt | Origin Italy |
| ALLERGENS A) Declared (in list of ingredients) B) Latent C) Due to cross-contamination | ALLERGENS A) Milk B) absent C) absent | |
| INGREDIENTS WITH GMO RISK | Absent | |
| PRODUCTION PROCESS (Main phases) | Whey storage Transfer to vats Heating at a temperature > 90°C Surfacing | |

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| | Forming Draining Storage Packaging | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PRODUCT CHARACTERISTICS | Produced and packaged in Roccaverano; preservative free | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SENSORY CHARACTERISTICS | Colour: milk white Smell: absence of irregular odours Taste: intense and delicate, without any bitter aftertaste Texture: soft and creamy | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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. Plastic pot for food use 2. Polystyrene tray | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGE SIZE (in cm) | 4-piece polystyrene tray L 24 X W24 X 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 | <table border="1"> <tr> <td>Energy value</td> <td>Kcal</td> <td>179.25</td> </tr> <tr> <td>Energy value</td> <td>KJ</td> <td>744.65</td> </tr> <tr> <td>Total fat</td> <td>g.</td> <td>13.80</td> </tr> <tr> <td>of which saturated</td> <td>g.</td> <td>8.40</td> </tr> <tr> <td>Fat in dry matter</td> <td>g.</td> <td>47.10</td> </tr> <tr> <td>Carbohydrates</td> <td>g.</td> <td>3.10</td> </tr> <tr> <td>of which sugars</td> <td>g.</td> <td>2.90</td> </tr> <tr> <td>Protein</td> <td>g.</td> <td>10.80</td> </tr> <tr> <td>Salt</td> <td>g.</td> <td>0.90</td> </tr> </table> | Energy value | Kcal | 179.25 | Energy value | KJ | 744.65 | Total fat | g. | 13.80 | of which saturated | g. | 8.40 | Fat in dry matter | g. | 47.10 | Carbohydrates | g. | 3.10 | of which sugars | g. | 2.90 | Protein | g. | 10.80 | Salt | g. | 0.90 |
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