



**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>ROBIOLA PURACAPRA FRESCA</u></b>		
<b>PRODUCT DESCRIPTION</b>	Goat milk cheese	
<b>PRODUCT SIZE</b>	Shapes weighing approx. 300 grams	
<b>LABELLING SYSTEM</b>	Ovtene wrapping for food use and label applied to external paper packaging	
<b>LOT – IDENTIFICATION</b>	Printed on the label	
<b>COMPANY CODE</b>	RP	
<b>SHELF LIFE OR DATE OF MINIMUM DURABILITY</b>	40 days from milk processing date 30 days from packaging date	
<b>INGREDIENTS</b>	<b>Raw materials</b> Goat milk Lactic cultures Microbial rennet (0.005%) Salt Preservative: Potassium sorbate E202	<b>Origin</b> Italy
<b>ALLERGENS</b> A) Declared (in list of ingredients) B) Latent C) Due to cross-contamination	<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 pre-treatment Coagulation Forming Draining/Drying Storage - drying Packaging		
<b>PRODUCT CHARACTERISTICS</b>	Produced, aged and packaged in Roccaverano		
<b>CHEMICAL AND PHYSICAL CHARACTERISTICS</b>	Humidity: 65% pH: 4.40 Aw: 0.947 %		
<b>SENSORY CHARACTERISTICS</b>	Colour: milk white Smell: absence of irregular odours Taste: slightly sour, delicate, without any bitter aftertaste Texture: soft, spreadable Rind: edible		
<b>CONSUMER NOTES</b>	Ready for consumption		
<b>MICROBIOLOGICAL PARAMETERS</b>	In compliance with company limits		
<b>CHEMICAL PARAMETERS</b>	Absence of chemical contaminants exceeding legal limits		
<b>PHYSICAL PARAMETERS</b>	Absence of particle contaminants		
<b>STORAGE TEMPERATURE</b>	Between + 2 and + 8 °C		
<b>PACKAGING MATERIAL</b>	1. Ovtene wrapping for food use and paper wrapping 2. Polystyrene tray		
<b>PACKAGE SIZE (in cm)</b>	6-piece Polystyrene tray L 37 x W 24 h 7 Epal pallet layout: 9 trays per layer by 10 layers Total trays per pallet: 90 (optimal)		
<b>PRODUCT SOLD BY WEIGHT</b>	Yes, the product is subject to a loss of weight		
<b>NUTRITIONAL VALUES per 100 g of product</b>	Energy value	Kcal	289.37
	Energy value	KJ	1200.55
	Total fat	g.	23.40
	of which saturated	g.	19.60
	Fat in dry matter	g.	52.70
	Carbohydrates	g.	1.90
	of which sugars	g.	1.50
	Protein	g.	17.80
	Salt	g.	0.60