



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>ROBIOLA PURACAPRA DELLE LANGHE</u>			
PRODUCT DESCRIPTION	Goat milk cheese		
PRODUCT SIZE	Shapes weighing approx. 300 grams		
LABELLING SYSTEM	Ovtene wrapping for food use and label applied to paper sleeve		
LOT – IDENTIFICATION	Printed on the label		
COMPANY CODE	RL		
SHELF LIFE OR DATE OF MINIMUM DURABILITY	60 days from milk processing date 50 days from packaging date		
INGREDIENTS	<table border="0" style="width: 100%;"> <tr> <td style="width: 70%;">Raw materials Goat milk Lactic cultures Microbial rennet (0.005%) Salt</td> <td style="width: 30%;">Origin Italy</td> </tr> </table>	Raw materials Goat milk Lactic cultures Microbial rennet (0.005%) Salt	Origin Italy
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ALLERGENS A) Declared (in list of ingredients) B) Latent C) Due to crosscontamination	ALLERGENS A) Milk B) absent C) absent		
INGREDIENTS WITH GMO RISK	Absent		
PRODUCTION PROCESS (Main phases)	Quality control, inspection and approval, and storage of raw materials		

	Milk pre-treatment Coagulation Forming Draining/Drying Affinage Packaging																											
PRODUCT CHARACTERISTICS	Produced, aged and packaged in Roccaverano																											
CHEMICAL AND PHYSICAL CHARACTERISTICS	Humidity: 65 % pH: 4.40 Aw: 0.947 %																											
SENSORY CHARACTERISTICS	Colour: milk white Smell: absence of irregular odours Taste: sweet, delicate, without any bitter aftertaste Texture: soft, spreadable 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 wooden box 2. Polystyrene tray																											
PACKAGE SIZE (in cm)	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)																											
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>28.37</td> </tr> <tr> <td>Energy value</td> <td>KJ</td> <td>1200.55</td> </tr> <tr> <td>Total fat</td> <td>g.</td> <td>23.40</td> </tr> <tr> <td>of which saturated</td> <td>g.</td> <td>19.60</td> </tr> <tr> <td>Fat in dry matter</td> <td>g.</td> <td>52.70</td> </tr> <tr> <td>Carbohydrates</td> <td>g.</td> <td>1.90</td> </tr> <tr> <td>of which sugars</td> <td>g.</td> <td>1.50</td> </tr> <tr> <td>Protein</td> <td>g.</td> <td>17.80</td> </tr> <tr> <td>Salt</td> <td>g.</td> <td>0.60</td> </tr> </table>	Energy value	Kcal	28.37	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
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