



CAGLIATA

1. Product description :

CAGLIATA 47% Fat in D.M

2. Chemical characteristics

Chemical tests	Specification	Test Method
Moisture, %	46±2	Food Scan EI
Dry matter, %	54±2	calculated
Fat in D.M, %	47±1	LST ISO 11870/ Food Scan EI
Salt, %	0,5-0,8	LST ISO 5943/ Food Scan EI
pH	5,3-5,6	I 003 – L

Values of metals, Aflatoxins, pesticides, and other chemical tests, radionuclids are in accordance with legal requirements (Commission Regulation (EC) No 1881/2006, 396/2005, 1259/2011, 616/2000 and subsequent changes)

3. Microbiological characteristics*

Microbiological tests	Specification	Test Method
Yeasts/ Moulds	<1000	LST ISO 6611
Listeria monocytogenes*	Negative in 25g	LST EN ISO 11290-1:2003/A1
Salmonella*	Negative in 25g	LST EN ISO 6579
Staphilococcus aureus/ Coagulase-positive Staphylococcus	<100/g	LST EN ISO 6888-1+A1
E.coli	<100	LST ISO 16649-2

* in accordance with Commission Regulation (EC) No 1441/2007 on microbiological criteria for foodstuffs

4. Sensory description

Colour	From white to whitely yellowish
Appearance	Surface clean with marks from pressing. The surface might be cracked, wrapped into polymeric film
Body & texture	A close texture, might be with uneven holes.
Aroma & taste	Typical to milk.

5. Ingredients

Pasteurised milk, salt, starters, rennet

6. Packaging*

Block Size, cm: 50x30x10. Net weight, kg 14-16.

Every cheese unit is covered in polymeric bag, with label. Blocks are laid on pallets and wrapped with film tightly.

Round Size cm: diameter ~36. Net weight, kg ~10.

Every cheese unit is covered in polymeric bag, with label.

Round Cagliata put in carton Bin box.

*in accordance with Commission Regulation (EC) 10/2011, 1935/2004, 2002/72 (the packaging material which is direct contact with the product)

7. Temperature at transport and storage

0...+4 °C

8. Shelf Life

4 months

9. Nutrition Value /100g – calculated	
Energy	326kcal/1355 kJ
Protein	22,9g
Fat	25,4g
Carbohydrate	2,2g

10. Traceability	
Information on label:	
Lotto N°	XXX XX (day of year -Lot No)

11. Information on label	
Company name and address, Product name; Fat content in D.M, Lot No; Expiry date; Weight, Ingredients; Storage temperature; Plant Identification Number	

12. Information on pallet label	
Company name and address, Product name; Fat content in D.M, Lot No; Expiry date; Net weight, kg; Ingredients; Storage temperature; Plant Identification Number, Number of pieces; number of box.	

13. Consumption	
Cagliata is prepared for production of other foodstuffs and dishes, including thermally treated.	

14. Allergen information (referring to 2003/89/EC) :	
product contain or may contain the following allergens:	Milk and products thereof

15. GMO status: (referring to 1829/2003 and 1830/2003):	
Product is made without using genetic procedures and does not contain any GMO.	

16. Certification	
FSSC 22000, ISO 9001, ISO 14001	