



# PRODUCT SPECIFICATION




Approved by: RSGQ  
Gianluca De Martino

Edition  
n. 5 del 14/03/2019

Rev.  
n. 3 del 01/09/2022

## Mozzarella di Bufala Campana D.O.P. 20x100g Secchio 2 kg "Tre Stelle"

SALES NAME	Mozzarella di Bufala Campana D.O.P. 20x100g Secchio 2 kg "Tre Stelle"	
KIND OF PRODUCT	Fresh stringy paste cheese	
INGREDIENTS – ORIGIN AND QUANTITY %	Buffalo MILK – Origin Italy – 99,399% Salt – Origin Austria – 0,600% Rennet – Origin Italy – 0,001%	
SIZE	20x100g	
NET DRAINED WEIGHT	2000g €	
SHELF-LIFE	30 days from date of shipment.	
STORAGE TEMPERATURE	+2 / +7 °C	
ARTICLE CODE	SE2KGTR10 – (Vs.140047)	
EU APPROVAL NUMBER	IT X8S8K CE	
CUSTOM CODE	04061030	



### INFORMATION ALLERGENS (ALLERGENS DIRECTIVE 2003/89/EU AND ITS AMENDMENTS/CHANGES)

Buffalo MILK , Lactose. Allergens from cross-contamination: none.

### INFORMATION GMOs (EU REGULATIONS 1829/2003 AND 1830/2003)

The product doesn't contain GMOs


### DECLARATION OF PRIMARY PACKAGING COMPLIANCE

(MOCA) in compliance with CE Reg. No. 1935/2004; (MOAH and MOSH) compliant with EU Reg. No. 10/2011 for packaging in direct contact with food.

### IDENTIFICATION AND TRACKING'

The production batch is identified with the numerical expression JJJ in association with the expiration date printed on each package. Expiry date indication method: DD / MM / YYYY

## ORGANOLEPTIC FEATURES

SHAPE	Roundish.	
ESTERNAL APPEARANCE	White porcelain colour, thin crust of about an inch with a smooth surface.	
STRUCTURE OF THE PASTE	With thin leaves, slightly elastic in the first eight ten hours after the production and packaging, subsequently tending to melt; absence of preservatives, inhibitors and dyes; once sliced presence of mild serous whitish draining, with greasy aroma of milk enzymes.	
FLAVOUR	Musky. It has a distinctive and delicate aroma , not comparable with other fresh cheese curd, mainly due to the nature of its raw material.	
SMELL	Typical .	

## CHEMICAL FEATURES

PH	5,24
MOISTURE	Max. 65%

### CASEIFICIO TRE STELLE S.r.l.

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<b>FAT ON DRY MATTER</b>	Min. 52%				
<b>MICROBIOLOGICAL CHARACTERISTICS</b>					
TEST	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
STAPHYLOCOCCI COAGULASE-POSITIVE	ufc/g	10 - 10 <sup>2</sup> ufc/g	n=5, c=2	EN ISO 6888-1:2018	Monthly
E.COLI $\beta$ -GLUCURONIDASI +	ufc/g	10 <sup>2</sup> - 10 <sup>3</sup> ufc/g	n=5, c=2	ISO 16649-2:2001	Monthly
SALMONELLA SPP.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	EN ISO 11290-2:2005	Monthly
LISTERIA M.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	ISO 6579:2002 COR 1:2004	Monthly
CAMPYLOBACTER TERMOPHILUS	ufc/25g	Absent in 25g	Absent in 25g	ISO 10272:1995	Monthly
<b>OTHER ANALYSES</b>					
ANALYSES	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
AFLATOXINS M1 (ON MILK)	$\mu$ G/Kg	<0,05		ISO 14675 IDF 186:2003	Half-Yearly
RESIDUES FROM PESTICIDES	ufc/g	<LoQ		UNI EN 15662:2009	Half-Yearly
HEAVY METALS: LEAD	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: CADMIUM	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: ARSENIC	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: MERCURY	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
PCBDL AND DIOXINS	pg/g fat	<6,00		UNI ISO 4832:1988	Yearly
<b>AVERAGE NUTRITIONAL VALUES PER 100g (REG. EU 1169/2011)</b>					
PARAMETER	VALUES		% R.I.*		
ENERGY	1024 kJ / 247 kcal		12%		
FAT	21,0 g		30%		
- OF WHICH SATURATES	13,6 g		68%		
CARBOHYDRATE:	0,50 g		<1%		
- OF WHICH SUGARS	0,50 g		<1%		
PROTEIN	14,0 g		28%		
SALT	0,6 g		13%		
* Reference Intakes of an average adult (8400kJ/2000kcal)					
<b>INDICATION OF CONSUMPTION</b>					
To enhance the taste and quality of the product it is advisable to immerse the package in a water bath at a temperature of 30°C for about 15 minutes before consumption. Once opened the pack, store in refrigerator at +4°C and eat within 24 hours.					

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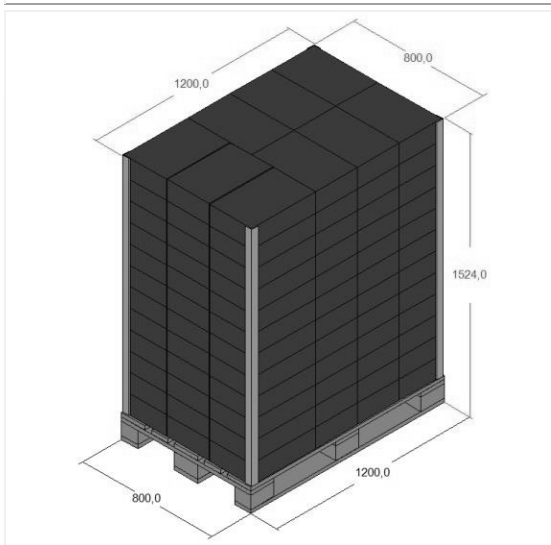
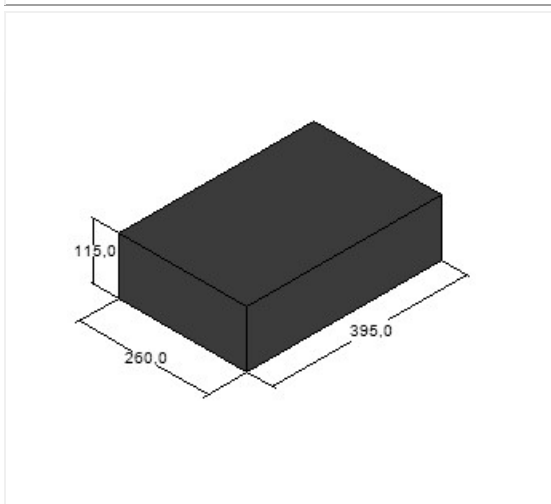
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## PACKAGING – PALLETIZING

<b>PRIMARY PACKAGING</b>	Secchio in PP
<b>DIMENSIONS PRIMARY</b>	mm 196x0x202h
<b>TARE PRIMARY PACKAGING</b>	180g
<b>EAN PIECE</b>	8023074000358
<b>SECONDARY PACKAGING</b>	-
<b>DIMENSIONS SECONDARY PACKAGING</b>	mm 192x0x202
<b>TARE SECONDARY PACKAGING</b>	0g
<b>UNITS PER CASE</b>	1 units
<b>TOTAL NET WEIGHT PER CASE</b>	Total 2 Kg net drained weight
<b>EAN CARTON</b>	18023074100352
<b>PALLET</b>	EURO/EPAL mm 1200x800
<b>CASES PER LAYER</b>	25
<b>LAYERS PER PALLET</b>	5
<b>CASES PER PALLET</b>	125
<b>DIMENSIONS PALLET</b>	mm 1200x800x1154h
<b>TOTALE NET WEIGHT OF PRODUCT PER PALLET</b>	250 Kg



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