



PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

RICOTTA CHEESE



<i>PRODUCT DESCRIPTION</i>	<p>Fresh dairy product without rind. It is milk white coloured. It is made from traditional production of natural whey starter (residue from production of cheese).</p> <p>The product derived from re-cooking of natural whey starter obtained from production of milk used to make cheese.</p>
<i>INGREDIENTS</i>	Natural whey starter from cow's milk (about 96%), cow's pasteurised milk (about 3,5%); sea salt. Without preservatives.
<i>CHEESEMAKING</i>	<p>Warming of natural whey starter at a temperature till about 90-92°C poorly agitated.</p> <p>Before of reaching the final temperature, adding of milk (at about 65°C) and sea salt.</p> <p>Adding of coagulant acid (calcium salt) diluted in boiled water.</p> <p>Gradual extinction of direct admission of stream in order to obtain curdling.</p> <p>Extraction of curds using a plastic piercing tool ("fiscella") in order to divide the liquid substance not curdled (2-3 hours).</p> <p>Cooling in cold rooms at a temperature from +0°C to +4°C.</p>
<i>TYPICAL CHARACTERISTICS OF PRODUCT</i>	<ul style="list-style-type: none"> - Form: roundish shape, granulous, creamy, compact; - Crust: without crust, fine and elastic surfaces; - Appearance and consistency: natural milk white colour, not yellowish, without stains; - Flavour and aroma: delicate, savoury, mild.
<i>SHELF LIFE</i>	45 days from date of delivery/date of issue of delivery note Best before 3 days from opening of packaging
<i>CARRIAGE CONDITION</i>	With refrigerant vehicle at the temperature from +1°C to +4°C
<i>PALLET SYSTEM</i>	EPAL 80 cm x 120 cm
<i>STORAGE CONDITION</i>	In refrigerant store at the temperature from +1°C to +4°C
<i>PRESERVATION CONDITION</i>	Keep in a cold place at the temperature from +1°C to +4°C
<i>CUSTOM CODE</i>	04069088



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TYPES OF FORMAT

SELLING FORMAT (net weight)	TYPE OF PACKING
250 grams	PVC tray
1.500 grams	PVC tray
5.000 grams	PVC tray

TYPES OF FORMAT AND PALLET

SELLING FORMAT	250 grams	1.500 grams	5.000 grams
<i>EAN code</i>			
<i>Items/carton</i>	16	4	2
<i>Cartons/layer</i>	15	11	10
<i>Layers/pallet</i>	4	5	5
<i>Cartons/pallet</i>	60	55	50

PHYSICAL AND CHEMICAL COMPOSITION (average values for 100 grams of product)

COMPOUND	VALUE
Proteins	11 gr.
Lipids	11 gr.
Carbohydrates	2,5 gr.
Water	74%
Fat	8%
Fat on dry substance	minimum 36%
Energy value (1 Kcal = 4,1868 Kj)	157 Kcal - 653 Kj