

**TECHNICAL PRODUCT SHEET**

Data di emissione:04/11/14

**SMOKED PROVOLA "Lat Bri" 1 Kg block**

codice:102120

R01

**General Information**

<b>Product Name:</b> Smoked Provola "Lat Bri" in blocks of 1 Kg	<b>Description:</b> Medium fat smoked cheese, obtained by enzymatic coagulation of pasteurized cow's milk and naturally smoked by burning of beech shavings
<b>Ingredients:</b> <u>Pasteurized Milk</u> , salt, rennet, lactic ferments.	<b>Net weight:</b> 1000g e
<b>Organoleptic Characteristics:</b> Shape: cilindric Colour: dark yellow (external), straw yellow (internal) Aroma: characteristic of smoked product Flavour: tasty, of smoked product	<b>Description of production flow:</b> milk standardisation milk pasteurisation addition of lactic ferments and rennet (coagulation) curd ripening stretching and moulding cheese hardening and moulding smoking vacuum packing refrigerated storage shipping

**Analytical Data**

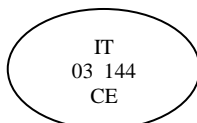
Chemical-physical characteristics at shipping (values in %)				Microbiological characteristics at shipping (values in UFC/g)	
Parameter	Target value	Rejection limits		Total coliforms:	<1000
		Min	Max		
moisture:	49,5	47,0	52,0	Stafilococcus coag+ :	<10
total fat:	22,5	19,5	25,5	Salmonelle spp:	assenti/25g
fat/dry matter:	Min 44	44	-	Listeria	assenti/25g
protein:	24,0	22,0	26,0	monocytogenes:	
carbohydrate:	1,25	0,95	1,55		
pH:	5,45	5,30	5,60		
<b>Average nutritional values for 100g product:</b>				Energy (kJ/kcal)	1242/299
				Fat (g)	22,5
				Of which saturates (g)	15,2
				Carbohydrate (g)	0,6
				Of which sugars	0,6
				Protein (g)	23,5
				Salt(g)	1,3
<b>Transport temperature (°C):</b>		+2 +6		<b>Storage temperature(°C):</b>	+2 +6
<b>Use by date (days from production)</b>		60		<b>Production batch identification:</b>	LNAGGGCC where: L=lot N=production plant identification A=last digit of production year GGG=Julian day of production CC=packaging line

**Packaging**

Type	Description	EAN code	Material	Dimensions (mm, L x w x h)	Weight (g)
<b>Primary packing:</b>	vacuum sealed film	8002612000449 EAN13	PA-LDPE (bottom) PET-PE (top)	280 x 100 x 80	7g +/-8%
<b>Secondary packing:</b>	open carton (527)	18002612000446 ITF14	Carton	395 x 290 x 85	190g +/- 8%

**Languages on the packing: I – F – GB – D – E – NL – GR****n° units/carton:** 5**Pallettisation**

<b>Pallet type</b>	euro
<b>n° cartons per layer</b>	8
<b>n° layers</b>	12
<b>n° cartons/pallet</b>	96
<b>n° units/pallet</b>	480

**Picture of sales unit**

<b>Redatto da AQ clienti</b>	<b>Approvato da direttore AQ e sicurezza alimentare</b>