

TECHNICAL DATA SHEET

Rev. 4 del 22/10/2018
Verifica/App.: AQ

Caciotta - soft table cheese

lattebusche

Legal name	Caciotta - soft table cheese
Commercial name	Caciotta cheese
Product description	The caciotta Lattebusche is a fresh and soft cheese, with a characteristic and delicate taste. It has a light, milky scent; the crust is barely perceptible.
Ingredients	Pasteurized milk , selected ferments, salt, rnet. Preservative for surface treatment: potassium sorbate. Inedible rind.
Milk origin	Italy

General registry

Form	800 grams
Variable weight or Target weight	WT/Variable vol
Code	0453
Brand	Lattebusche
Logistic EAN Code	98000212080000
Lot	Alphanumeric
Lot Description	LAANN (La/m/gg)
Minimum aging (dd)	6
Storage temperature	from 0 to 6 °C
Sale unit of measure	KG
Sale unit	Package
Handling unit	Packaging
Perishable product (art. 62/2012)	<60dd/perishable



Item	Package				Packaging			
	Package type	Package weight tare	Package weight gross	Dimensions LxWxH (cm)	Packaging type	Unit for pack	Packaging weight gross	Dimensions LxWxH (cm)
0453	Pelure paper disk on surface	0,001 kg	0,8 kg	12x12x7	Corrugated cardboard tray	4	3,7 kg	24x27x13

Item	Pallet					Pallet Weight Gross
	Pallet type	Packages per layer	Layers per pallet	Packages per pallet	Pallet dimensions LxWxH (cm)	
0453	Pallet EPAL	12	9	108	120x80x131,5	420 kg

TECHNICAL DATA SHEET

Rev. 4 del 22/10/2018
Verifica/App.: 10/06/2019

Caciotta - soft table cheese

lattebusche

Nutritional table

Parameter	Average values in 100 g of product	Average value in 100 ml of product	Average value in portion*
Energy (kJ)	1446		
Energy (kcal)	348		
Total Fats (g)	28		
of which saturated fat (g)	18		
Carbohydrates (g)	1,1		
of which sugars (g)	0,9		
Protein (g)	23		
Salt (g)	1,1		

Microbiological Properties*

Parameter	U.M.	Average values	Tolerance
Listeria monocytogenes	UFC	absent in 25 g	none
Staphylococcal Enterotoxin	-	not detectable in 25 g	none
E. coli	UFC/g	absent	m=100 M=1000 n=5 c=2

* Regulatory References

Reg. CE 2073/05. n= number of units that constitute the sample; m= limit in which the result is satisfactory; M= limit to above which the result is unsatisfactory; c= number of sample units which values are between m and M.

Chemical properties

Parameters	U.M.	Average values in 100 g of product	Average values in 100 ml of product
Acidity	pH	5,1	
Humidity	%	45	
Dry residue	%	55	
Fat dry basis (g)	g	51	

TECHNICAL DATA SHEET

Rev. 4 del 22/10/2018
Verifica/App.: 10/06/2019

Caciotta - soft table cheese

lattebusche

Allergens*

Allergen	Presence cause recipe or product nature	Presence cause Cross Contamination	Source
Cereals containing gluten	NO	NO	-
Shellfish and shellfish products	NO	NO	-
Eggs and egg products	NO	NO	-
Fish and fish products	NO	NO	-
Peanuts and peanut-based products	NO	NO	-
Soy and soy products	NO	NO	-
Milk and milk product (including lactose)	YES	-	milk
Nuts and derived products	NO	NO	-
Celery and celery products	NO	NO	-
Mustard and mustard products	NO	NO	-
Sesame seeds and sesame seed products	NO	NO	-
Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10ml/l	NO	NO	-
Lupin beans and lupin bean products	NO	NO	-
Molluscs and molluscs products	NO	NO	-
* Reference	attached II Regulation U.E. N. 1169/11		

Record Company

Company name Food Operator	Lattebusche s.c.a.
Address Food Operator	Via Nazionale 59 - 32030 Busche di Cesiomaggiore (BL) - Italy
Manufacturing plant	Via Nazionale 59 - 32030 Busche di Cesiomaggiore (BL) - Italy
Health department identification code	IT 05 105 CE

Certifications

Standard Reference	Reached level
UNI EN ISO 14001:15	-
FSC 22000	-