

Capurso Azienda Casearia Srl <i>Stabilimento di Gioia del Colle (Ba)</i>	SISTEMA DI AUTOCONTROLLO ELABORATO CON IL METODO H.A.C.C.P.	Rev. 11 del 27.12.2017
PRODUCT DATA SHEET		

BURRATA

TYPE

Fresh pasta filata cheese with a heart of cream. Product obtained from frayed spun dough with the addition of UHT cream (Stracciatella) in pastry puff spun (burrata).

NAME OF SALE

Burrata, Burratina

SIZES (drained weight)

100 g, 125 g, 200 g

INGREDIENTS

Pasteurized **milk**, UHT **cream** (48%), salt, microbial rennet, lactic cultures, acidity regulator: lactic acid.

MILK ORIGIN

Italy

CHARACTERISTICS

The burrata has a dual structure: the outer part is constituted by a casing of spun paste shiny, whitish, compact and elastic, stuffed with stracciatella. The latter consists of spun paste impregnated with frayed cream. The taste is delicate with a faint hint of lactic acid, the internal structure is creamy.

PHYSICAL AND CHEMICAL PROPERTIES

- Humidity: 59 - 66 % (w/w)
- Fat content in dry matter: 61 – 64 % (w/w)
- pH: 5.90 – 6.40
- Phosphatase: negative
- Nutrition declaration:

Average values for 100 g of product		*%RI
Energy	1072 kJ / 259 kcal	13
Fats	23 g	33
of which saturated fatty acids	15 g	73
carbohydrates	2,0 g	<1
of which sugars	1,8 g	2
Proteins	10 g	21
Salt	0,41 g	7

* Reference intake of an average adult (8400 kJ/ 2000 kcal)

REQUIREMENTS MICROBIOLOGICAL

E. coli	UFC/g	< 100
Staphylococcus aureus coag. +	UFC/g	< 100
Salmonella	UFC/25 g	absent
Listeria monocytogenes	UFC/25 g	absent

PRODUCT DATA SHEET

ALLERGEN

Milk and milk-based products (including lactose)

RESIDUES AND ADDITIVES

Limits provided Reg. EU 1881/2006 and Reg. EU 165/2010

SHELF-LIFE

18 days

TRANSPORT AND STORAGE

Storage and Transport Temperature at max + 4 ° C.
Once the package is opened consume within 2 days.

The product can be consumed by all except intolerant to milk and milk-based products (including lactose)

Gioia del Colle, 22 March 2018

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