	TECHNICAL PRODUCT SHEET	Data di emissione:
	MASCARPONE "Granarolo" 250g	20/02/2017 codice:233 R14

General Info

Product Name: Mascarpone "Granarolo" in a pot of 250g	Product Description: Fresh cheese obtained by acid-thermic coagulation of milk cream
Ingredients: pasteurized cow's milk cream (80,00%), cow's milk (19,96%), acidity corrector: E330 citric acid (0,04%) Milk origin: Italy	Net weight: 250g e
Organoleptic Characteristics: Shape: the product has the shape of the container Colour: cream white Aroma: characteristic, delicate Flavour: of fresh cream	Process description: Cream thermization (pasteurization) 180 seconds @90°C Addition of pasteurized milk Addition of citric acid; Homogenization; Packing; Boxing; Cooling in refrigerated warehouse; Storage; Shipping

Analytical Data

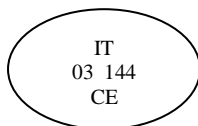
Chemical-physical characteristics at shipping (values in w/w)				Microbiological characteristics at shipping (values in UFC/g)			
Parameter	Target value	Rejection limits		Total coliforms:	Escherichia coli:	Stafilococcus coag+ :	Salmonelle spp:
		Min	Max				
moisture:	50,0	48,0	52,0	<10	<10	<10	
total fat:	42,0	41,0	43,0	absent/25g			
fat/dry matter:	min 84%	-	-	absent/25g			
proteins:	3,6	3,1	4,1				
pH:	6,3	6,15	6,45				
Typical energetic value for 100g product (kcal/Kj):				Energetic value (kJ/kcal)	1658/403	497/121	
Typical energetic value for portion (30g) (kcal/Kj):				Fat (g)	42,0	12,6	
				Of which saturated	28,2	8,5	
				Of which monounsaturated	10,8	3,2	
				Of which polyunsaturated	1,8	0,54	
				Of which trans	1,7	0,51	
				Carbohydrate (g)	2,5	0,75	
				Of which sugars (g)	2,5	0,75	
				Fibre (g)	0	0	
				Protein (g)	3,6	1,1	
				Salt (g)	0,1	0,03	
				Sodium (mg)	24	7,2	
				Cholesterol (mg)	117	35,1	
Transport temperature(°C):		0 + 4		Storage temperature (°C):		0 + 4	
Use by date (days from production):		90		Production batch number:		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, Lxwx h)	Weight (g)
primary packing:	Pot – Thermosealed aluminium film	8002670002010 EAN13	Pot/lid: PP Film: aluminium	Ø112 x h 48	18,5g±5%
secondary packing:	open carton (cod. 537)	18002671002016 ITF14	Carton	375 x 250 x 70	150g±8%
Foreign languages on pack: UK – FR – EL – RO – LI – NL – SK – UAE					
Sales unit / carton:			6		

Palletisation

Pallet type	euro
n° cartons per layer	10
n° layers	17
n° cartons/pallet	170
n° units/pallet	1020



Picture of sales unit

