



LS Frozen Fior di latte block



TECHNICAL SHEET – FROZEN FIOR DI LATTE BLOCK 1 kg.

Fior di latte is the delicious mozzarella cheese that gives the pizza its distinctive taste. The fresh mozzarella block must be cut, to garnish your pizza. Our fior di latte is the result of 5 generations in dairy farming.

Batch Number	Serial number relevant to production day preceded by the current year	
Description	Spun cheese from cow's milk	
Channel	HO.RE.CA	
Ean Code		
Ingredients	Pasteurised milk , salt, rennet and lactic ferments.	
Product Characteristic	Colour Odour Flavour	Straw white Typical smell of fresh cheese Pleasant and intense
Physical-chemical characteristics	pH	5,0 – 5,5
	Fat	19% - 21%
	Fat dry matter	38,8% - 44,7%
	Protein	23% - 25%
	Moisture content	51% - 53%
Microbiological Reg. CE 2073/2005 e s.m.i	E. Coli Stafil. Coag.(+) Listeria monocytogenes	n=5 c=2 m=100ufc/gr M=1000 ufc/gr n=5 c=2 m=10ufc/gr M=100 ufc/gr Absent in 25g

January 2019

www.latteriasorrentina.com

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Formalactis srl

Sede legale: Via Somma 80
80048 Sant'Anastasia NA
P. IVA e C.F. 07064961217
Cap. Soc. €. 45.000,00 i.v.



Shelf life	365 days
Storage temperature	-18° C
Weight	1 Kg
Packaging	Vacuum pack
Allergens	Contains milk and its derivatives

Typical values per 100 g

Energy	1200 KJ - 287 kcal
Fat	20,8 g
Of which saturated fatty acids	13 g
Carbohydrates	0,9 g
Of which sugar	0,9 g
Protein	24,1 g
Salt	1,20 g

LOGISTIC INFORMATION

Unit	Packaging	Vacuum pack
	Dimension	25x10 cm
Pack	Outer Packaging	Carton
	Number of units/carton	12
	Dimension	40x30x h.16 cm.
Pallets	Pallet type	80x120 EUR
	Gross weight average pallet	1210 Kg
	Net weight average pallet	1152 kg
	Pallets height	1,92
	Number of carton/ layer	8
	Number of layers / pallet	12
	Number of units / pallet	1152
	Number of cartons / pallet	96

PRODUCT BENEFITS

Use	Used for cooking, ingredients for elaborated dishes. For pizzas, can be used in any kind of oven.
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Products Benefits	SUITABLE FOR VEGETARIAN	HALAL
	<p>Our smoked mozzarella has all the taste of five generations in dairy farming. The fresh block must be cut to garnish your pizza, for a timeless and delicious taste.</p>	

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