



COW'S MILK MOZZARELLA WITH ADDED BUFFALO'S MILK

TECHNICAL SHEET - Frozen cow's milk mozzarella with added buffalo's milk.

Our mozzarella preserves the ancient knowledge of the dairy tradition. The mix of the milk with the other ingredients, and moreover the ability of the dairyman give life to a very healthy, simple and genuine product.



Batch Number	Serial number relevant to production day preceded by the current year	
Description	Spun cheese from cow's milk and buffalo's milk.	
Channel	HO.RE.CA	
Ean Code		
Ingredients	Pasteurised milk(75%) ,pasteurized buffalo milk (25%), 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	14% - 19%
	Fat dry matter	41 % - 48%
	Protein	19% - 25%
	Moisture content	61% - 64%
Microbiological Reg. CE 2073/2005 e s.m.i	E. Coli Stafil. Coag. (+) Listeria monocytogenes	n=5 c=2 m=100ufc/g M=1000 ufc/g n=5 c=2 m=10ufc/g M=100 ufc/g Absent in 25g
Shelf life	365 days	

Storage temperature	-18 °C
Weight	125 g x2
Packaging	Heath-sealed bag with liquid government
Allergens	Contains milk and its derivatives

Typical values per 100 g

Energy	1070 KJ - 255 kcal
Fat	16,3 g
Of which saturated fatty acids	10,9 g
Carbohydrates	2,5 g
Of which sugar	2,5 g
Protein	24,5 g
Salt	1,53 g

LOGISTIC INFORMATION

Unit	Packaging	Heath-sealed bag with liquid government
	Dimension	13x15 cm
Pack	Outer Packaging	Carton
	Number of units/carton	16
	Dimension	30x40x16 cm
Pallets	Pallet type	80x120 EUR
	Gross weight average e pallet	870 kg
	Net weight average pallet	384 kg
	Pallets height	2,00 m
	Number of carton/ layer	8
	Number of layers / pallet	12
	Number of units / pallet	1536

10 Ottobre 2017
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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.



	Number of cartons / pallet	96
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PRODUCT BENEFITS

Use	Used for cooking, ingredients for elaborated dishes. For salad, can be used in any kind of dishes.	
Products Benefits	SUITABLE FOR VEGETARIAN	HALAL
	Mozzarella is a “pasta filata” soft and fresh cheese. It is distinguished by its white colour, the characteristic aroma of the milk and its subtle, mellow flavor. When cut it releases just the right amount of liquid according to the best dairy traditions.	



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