



**Arata Dolce Crema s.r.l.**  
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PCHEPA TECNICA REVISIONE DEL 28/01/2020

## TECHNICAL DATA SHEET OF PRODUCT ARATA RICOTTA FROZEN CREAM

### DETAILS

#### PRODUCT DENOMINATION:

ricotta frozen sweet cream.

#### INGREDIENTS:

fresh ovine ricotta (sheep milk weight, salt)  
sugar  
fresh cow's milk ricotta (cow's milk weight,  
whole cow's milk, salt)  
modified starch-glucose syrup.  
Origin of the milk: Italy.

#### ORGANOLEPTIC PROPERTIES:

Creamy.

#### NET WEIGHT:

variable (on the basis of the package)

#### DESCRIPTION OF THE PRODUCTIVE PROCESS:

blending of sugar and ricotta.

#### PURPOSE:

food product destined for industry,  
for intermediate commercial users, for artisans,  
for their professional uses and not destined  
for end users.

### ANALYTIC DATA

#### CHEMICAL-PHYSICAL CHARACTERISTICS (MIN. AND MAX VALUES IN %)

#### ENERGY PER 100 G OF PRODUCT (KCAL/KJ):

216-904

#### TRANSPORT TEMPERATURE (°C): <-18

#### EXPIRY DATE (from the production): 720

#### IDENTIFICATION OF THE PRODUCTION LINE BATCH:

3 numbers followed by the expiry date.

#### ALLERGENS (directive 2003/89/CE)

#### on the basis of reg. ce 1169/2001

Ovine Milk - Cow's Milk.

#### MICROBIOLOGICAL CHARACTERISTICS (values in CFU/g):

STAPHYLOCOCCUS AUREUS= <100 CFU/g  
E.COLI MPN/G= <100 CFU/g  
SALMONELLA SPP= ABSENT  
LISTERIA MONOCYTOGENES= ABSENT

#### Storage conditions (°C):

Keep refrigerated below <-18 °C, once opened, use  
the whole contents and do not freeze any unused  
parts. Once defrosted, the product must be stored  
at a temperature between 0° and/or +4° and  
consumed within 6 days of thawing.

### PACKAGING

KIND	DESCRIPTION	MATERIAL	SIZE (mm, Ø sup., Ø inf., h)	WEIGHT (g)
3,5 kg container	Tronco conical container with plastic grip integrated	Polypropylene suitable for food contact	189, 172, 163	142
6 kg container	Tronco conical container with plastic grip integrated	Polypropylene suitable for food contact	212, 192, 211	228

### PALLETIZATION (EPAL pallets)

Pallets with 3,5 kg containers		Pallets with 6 kg containers	
n° of buckets for floor	24	n° of buckets for floor	18
n° of floors	9	n° of floors	7
Tot.	216	Tot.	126
Tot. kg	756	Tot. kg	756

### NUTRITIONAL FACTS

NUTRITION FACTS (100 g)		
CALORIES	216 904	kcal kJ
PROTEINS	7,9	g
CARBOHYDRATE (of which sugars)	29,2 24,9	g g
FAT (of which saturates)	7,6 1,2	g g
CHOLESTEROL	23	mg/100g
FIBRE	0,0	g
SODIUM	0,15	g
SALT	0,37	g