Rev. 3 del 01/10/2021 Product details



| | Denomination | Mascarpone | | | | | | | |
|---------|--|---|--|------------|-----------------------|-------------------------|--|--|---------|
| | Brand | Natura | | | | | | | |
| | Production site | Sterilgarda Alimenti S.p.A via Medole 52, Castiglione delle Stiviere (MN) – IT 03 74 CE | | | | | | | |
| | Description | Product obtained from warmed cream's coagulation with citric acid; unseasoned. Product is meant for all people, according to their health conditions. | | | | | | | |
| | Storage conditions | Storage and preservation: 0 / +4 ° C. Once opened, keep it refrigerated and use within 2 days. | | | | | | | |
| | Shelf life | Shelf life 110 days after production date | | | | | | | |
| | Ingredients | Pasteurized milk cream, acidity regulator: citric acid | | | | | | | |
| | | | | | Fat % p/p | 35,5 ± | 2 | Carbohydrates % | 3,0 ± 1 |
| | Chamical Physical | Dry matter % | | | 44,0 ± | 3 | pH (without dilution) | $5,9 \pm 0,2$ | |
| | Chemical-Physical features | Moisture % | | | 56,0 ± | 3 | | | |
| | | Fat on dry matter % | | | min. 78 | | | | |
| ict | | Proteins % | | | $5,8 \pm 0,$ | 6 | | | |
| Product | | Total count ufc/g max 500 | | | 20 | Staphilococcus aureus/g | < 10 | | |
| P | Microbiological features | Total coliform bacteria/g | | | < 10 | | Salmonella/25g | absent | |
| | | Escherichia coli/g | | | < 10 | | Listeria/25g | absent | |
| | | Yeast and moulds/g < 10 Yeast and moulds/g < 10 | | | | | | | |
| | | Look homogeneous, bright, smooth, light straw-coloured, with no peculiar shape. | | | | | | | |
| | Organisatio factures | Smell | peculiar to the p | roduct, si | milar to cream, sweet | | | | |
| | Organoleptic features | Texture | creamy, soft, ho | mogeneo | us | | | | |
| | | Taste peculiar to the product, sweet, with no unpleasant aftertaste. | | | | | | | |
| | Nutritional declaration | utritional declaration Allergens (annex II Reg UE n. | | | | | | g UE n. 1169/2011) | |
| | average values for | | 100g | | | | Milk | and milk products (including lactose) | |
| | Fat of which saturates Carbohydrate of which sugars Protein Salt | 35 2 3 3 3 5 | 1463 kJ 355 kcal 36 g 25 g 3,0 g 3,0 g 5,8 g 0,07 g | | | | Steri n° 18 infor acqu and | GM Status erilgarda Alimenti S.p.A. with reference to EU regulations 1829/2003 and 1830/2003 declares that, based of the ormation received from its suppliers and the information quired so far, the product supplied is not obtained from d does not contain genetically modified organisms. | |
| | | | | | | | 160 | hnical information | |
| | | | | | | | | | |
| | | 1 | | | | 1 | - | | |

Rev. 1 del 01/10/2021 Logistcs details

PET / PE or PET / PE / PA / EVOH / PA / PP

PP

On the bottom of the bowl

On the bottom of the bowl

On the bottom of the bowl

115

84,5

500

19,3

7

526,30

Corrugated cardboard

348

239 92

6

3,16

88 3,25

Wood LLDPE

> 1200 800

1524

486,87

24

0,10

510,97

10

15

150

900

| sterilgarda alimenti |
|-------------------------|
| |
| Description |
| D (|

| stelly did alimenti | 500g |
|---------------------|------|
| | 3009 |
| | |

Corrugated cardboard containing 6 pieces

137008004 8002795001813

Epal

| sterilgarda | | | | |
|-------------|----------------|--|--|--|
| | | | | |
| | Description | | | |
| | Reference code | | | |
| | EAN code | | | |
| | | | | |

Consumer - selling unit

Secondary packaging

Pallet

| 1 | alimenti | 500g e x 6 - open bo |
|---|-------------|---|
| | | |
| | Description | 500g plastic bowl closed at the top by a film and a cover |

Bowl

Closure film

Filling time

Height

g

g

g

Tray

Lenght

Width

Height

kg

kg

Pallet

Lenght

Width

Pallet kg

kg

kg

n°

n°

n°

n°

Stretch film kg

Height including pallet

On a side of the pallet

Stretch film

bowls no

Tray g

Expiry date (dd/mm/yyyy)

Lot number (Ldddy)

Maximum diameter

Bowl + closure film

| sterilgarda | | |
|-------------|----------------|--|
| | | |
| | Description | |
| | Reference code | |

Primary packaging

Dimensions in mm

Codification

Net weight

Gross Weight

Description

EAN code Material

Codification

Dimensions in mm

Units per carton

Net weight

Gross weight

Palletization

Net weight

Gross weight

Cartons per layer

Layers per pallet

Cartons per pallet

Units per pallet

SSCC label

Tare

Dimensions in mm

Tare

Type

Reference code

Tare

| attitle (I) | 500g e x 6 - open box | |
|-------------|-----------------------|--|
| | | |

| | 500g e X o - open box |
|--|-----------------------|
| | |
| | |
| | |

| Minienti | 500g e x 6 - open box |
|----------|-----------------------|
| | |

| 1 | alimenti | 500g e x 6 - open box |
|---|----------|-----------------------|
| | | |

| 1 | alimenti | 500g e x 6 - open box |
|---|----------|-----------------------|
| | | |

| 1 | alimenti | 500g e x 6 - open box |
|---|----------|-----------------------|
| | | |

| 1 | alimenti | 500g e x 6 - open box |
|---|----------|-----------------------|
| | | |

| alimenti | 500g e x 6 - o | pen box |
|----------|----------------|---------|
| | | |

| 1 | alimenti | 500g e x 6 - open box |
|---|----------|-----------------------|
| | | |

| 1 | alimenti | 500g e x 6 - open box |
|---|----------|-----------------------|
| | | |

| alimenti 500g | gex6-openl | box |
|---------------|------------|-----|
|---------------|------------|-----|

| alimenti | |
|----------|-----------------------|
| | 500g e x 6 - open box |

| alimenti | |
|----------|------------------------|
| | 500g e.x. 6 - open box |