



## TECHNICAL DATASHEET

PRODUCT 316

SFIZIOTTA BAKED LEMON RICOTTA CAKE KG.1.6



PRODUCT IDENTIFICATION	
Description	lemon ricotta, baked
Ingredients	Ricotta (whey, MILK, salt. Acidity regulator: citric acid) 70%, sugar, lemon paste (lemon peel, glucose-fructose syrup, sugar, natural flavorings, acidity regulator: citric acid) 10%, stabilizer (modified maize starch, sodium alginate, diphosphates), flavorings.
Thermal treatments	Cooking of ricotta at temperature not lower than 85 °C, then baked in the oven 180-200 °C
Shelf life (from prod in days)	75

Store indications	Keep Refrigerated between + 4 °C and + 6 °C. Best to serve at room temperature
Packaging characteristics	Vacuum with PHDE thermoshrinking film
Secondary pack EAN	8006763008210
Primary pack EAN	2303024
Production site	IT B 3 N87 CE

ORGANOLEPTIC CHARACTERISTICS	
Look	Round shape, has the typical appearance of the product baked crust with not uniform
Taste	Fragrant and delicate sweet ricotta, associated with the characteristic taste of lemon
Consistency	Soft
Color	Internally yellowish, burnished externally due to the baking process in the oven

### CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS

**CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS**

Medium composition	Average Quantity per 100 grams
Moisture (%)	52 ÷ 56
pH	6,1 ÷ 6,3
Fat (%)	5 ÷ 9
Salt (%)	0,5 ÷ 0,8
Enterobacteriaceae - Staphylococcus aureus - Salmonella Spp. - Listeria Monocytogenes - Escherichia coli	Compliance with Reg. CE 2073/05 and subsequent amendments

**NUTRITIONAL CHARACTERISTICS**

Carbohydrates (%)	16 ÷ 20
Sugar (%)	15
Fat (%)	5 ÷ 9
Of which saturates (%)	5
Proteins(%)	5 ÷ 9
kcal	163
kJ	684
Be aware :	The range of chemical-physical and nutritional parameters refer to average values, which could vary according to the physiological seasonal oscillation of characteristics of the raw milk

**ADDITIONAL INFORMATION**

Quality controls	HACCP on the whole production process and final product, in compliance with Regulation CE 853/2004, Regulation CE 2073/2005, and Regulation CE 1881/2006
Gmo	Absent
Allergens	Yes: Milk (Lactose). It may contain traces of nuts. In compliance with Directive CE 89/2003 and Legislative decree 114/2006'
Gluten	Absent
Lot Formulation	The batch is identified by a double numerical coding referring to the date of production and to the expiring date

**PALLETIZING**

Order Code	316000
N° pieces per case	1
N° pieces per pack	1
Cases per layer	15
N° of layers	15
Case measures	7,50 al X 23,80 lg X 23,80 pf
Review Date	July 2019