



# TECHNICAL SHEET

## Ricotta di Bufala Campana DOP

### Cup 250 g



CHEMICAL AND MICROBIOLOGICAL PARAMETERS	VALUES
Ph	5,90-6,10
Moisture	max 75 %
Fat	> 12 %
Escherichia coli	max 100 ufc/g
Stafilococchi	< 10 ufc/g
Salmonella	absent/25 g
Listeria	absent/25 g

NUTRITION INFORMATION per 100 g	
Energy Kj/Kcal	655/158
Fat g	12
- of which saturates g	8
Protein g	8,77
Carbohydrate g	3,64
- sugar g	3,40
Salt g	0,20

#### INGREDIENTS:

Buffalo MILK whey, buffalo MILK cream, salt

#### SIZE:

250 g

\*SHELF-LIFE: 21 days

#### ORGANOLEPTIC CHARACTERISTICS:

- Colour: pearl white
- Smell: typical lactic of ricotta
- Taste: delicate

PACKAGING: thermoweld cup

EAN CODE: 8024659101200

PACK TYPE AND DIMENSIONS (l x h x d) mm	PC x g	IMAGE	PALLET
Polystyrene Kg 3 400x150x260	12 x 250		8 boxes x 10 layers

CONSERVATION RULES: +2/+7 °C

#### TRANSPORT MODE:

0/+4 °C A.T.P. provided with suitable means for the transport of milk and dairy products

\*The shelf-life refers to the entire product (or unopened), properly stored.

IT 15 625 CE

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SORI' ITALIA S.R.L.

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ALLERGEN Allegato II del Reg. UE 1169/ 2011	Presence as ingredient yes/NO	Possible presence in traces (cross contamination)
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soybeans and products thereof	NO	NO
Milk and products thereof (including lactose)	YES	-
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Macadamia nuts and Queensland nuts) and products thereof	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO