

TECHNICAL DATA SHEET

Product - Sales Name	
CAMEMBERT DI CAPRA	
Brand	3B LATTE
Description	Goat cheese
Ingredients	Goat's milk , salt, rennet, Penicillium.
Organoleptic characteristics	Appearance: round shape with a flowered crust. Colour: white. Consistency: soft, compact. Taste: sweet goat's cheese. Odour: of fresh coagulated goat's milk.
Chemical and physical characteristics (average values per 100 g)	
Energy value	304 kcal / 1261 kJ
Fats	26 g of which saturated fat 18 g
Carbohydrates	1,6 g of which sugars 1,6 g
Protein	16 g
Salt	1,3 g
pH	5
Moisture	54%
Microbiological characteristics (EC Reg. 2073/2005, as amended).	
E. Coli	<100 CFU/g
Stafilococchi coagulasi positivi	<10 CFU/g
Salmonella spp.	Absen (CFU/25g)
Listeria Monocytogenes	Absen (CFU/25g)
Seasoning	10-15 days
Rind	Edible
Mode of storage	Refrigerated at +4°C
Method of use.	Ready to eat
Shelf-life at packaging	35 days
Minimum guaranteed shelf-life at delivery	28 days
Information for allergic persons	Contains milk and lactose
GMO information	Absent
Country of milking	UE
Processing country	Italy
Other information	Pasteurised milk, microbial rennet.
Packaging	
Size	250 g (variable weight)
Packaging piece,	machine wrapping
Piece dimensions cm (diameter x H)	10 x 5
Single piece gross weight	255 g.
Tray	4 pieces per box
Tray dimensions cm (L x L x H)	23,5x22x5,5
Carton gross weight	1075 gr.
Palletization	
Layer	15 trays
Pallet	12 layers
Encoding	
Sales Unit	EAN piece: 2410466 EAN 128 variable weight tray 92410466000048
Item code	3.155 "Camembert di capra"