

"Campagnola" crema da 100 gr

Spreadable cheese made by cheese and chive

Characteristics

The "Campagnola" is a delicious cream obtained from the fusion of cheese and chopped chives. Ashed white colour, density sustained, aromatic smell, delicate and rustic taste.



Product Billing code	191	Name of Product	0%
Ingredients	Cheese (pasteurized sheep's MILK, selected milk enzymes, rennet and salt), water, ricotta (sheep's whey, sheep's MILK, salt) chive min 1%, dehydrated onion (contains naturally SULFUR DIOXIDE) melting salt: E339, E452.		
Country of origins of milk	ITALY		
Allergen Declaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's milk (ingredient).		
Medium Weight in g	100	Tare in g	120
0	Pot Weight 120 g	Height 72 mm. / Diameter 52 mm.	
Packaging	Glass pot / Box		
Packaging / Packing	Little glass pots with a sticker label.		
Medium ripening in days (before sale)	/		
SHELF LIFE dd by labeling	130	Shelf Life dd open (temp. max. 4°C)	15
EAN Code	8024501001917	GTIN Code	08024501001917
Preservation	In the fridge from +0° to +4°	Availability	All year around.
Consumption Directions	Room temperature. General customers.		
Transport and distribution	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics		
Indications Lot	Julian numeric code		
Corporate Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
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Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100
690 / 166	14	10	<0,5	<0,5	10,0	1,00	73,70	53,23

Unit of sale for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
8	24	8	192	208	160	94	120	EPAL