



PRODUCT SPECIFICATION



Approved by: RSGQ
Gianluca De Martino

Edition
n. 5 del 14/03/2019

Rev.
n. 3 del 01/09/2022

Mozzarella di Bufala Campana D.O.P. 20x25g Bicchiere 500g "Tre Stelle"

SALES NAME	Mozzarella di Bufala Campana D.O.P. 20x25g Bicchiere 500g "Tre Stelle"	
KIND OF PRODUCT	Fresh stringy paste cheese	
INGREDIENTS – ORIGIN AND QUANTITY %	Buffalo MILK – Origin Italy – 99,399% Salt – Origin Austria – 0,600% Rennet – Origin Italy – 0,001%	
SIZE	20x25g	
NET DRAINED WEIGHT	500g e	
SHELF-LIFE	34 days from date of shipment.	
STORAGE TEMPERATURE	+2 / +7 °C	
ARTICLE CODE	BI500TR03 – (Vs. 140041)	
EU APPROVAL NUMBER	IT X8S8K CE	
CUSTOM CODE	04061030	

INFORMATION ALLERGENS (ALLERGENS DIRECTIVE 2003/89/EU AND ITS AMENDMENTS/CHANGES)

Buffalo MILK , Lactose. Allergens from cross-contamination: none.

INFORMATION GMOs (EU REGULATIONS 1829/2003 AND 1830/2003)

The product doesn't contain GMOs

DECLARATION OF PRIMARY PACKAGING COMPLIANCE

(MOCA) in compliance with CE Reg. No. 1935/2004; (MOAH and MOSH) compliant with EU Reg. No. 10/2011 for packaging in direct contact with food.

IDENTIFICATION AND TRACKING

The production batch is identified with the numerical expression JJJ in association with the expiration date printed on each package.
Expiry date indication method: DD / MM / YYYY

ORGANOLEPTIC FEATURES

SHAPE	Roundish.	
ESTERNAL APPEARANCE	White porcelain colour, thin crust of about an inch with a smooth surface.	
STRUCTURE OF THE PASTE	With thin leaves, slightly elastic in the first eight ten hours after the production and packaging, subsequently tending to melt; absence of preservatives, inhibitors and dyes; once sliced presence of mild serous whitish draining, with greasy aroma of milk enzymes.	
FLAVOUR	Musky. It has a distinctive and delicate aroma , not comparable with other fresh cheese curd, mainly due to the nature of its raw material.	
SMELL	Typical .	

CHEMICAL FEATURES

PH	5,24
MOISTURE	Max. 65%

CASEIFICIO TRE STELLE S.r.l.

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FAT ON DRY MATTER	Min. 52%
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MICROBIOLOGICAL CHARACTERISTICS

TEST	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
STAPHYLOCOCCI COAGULASE-POSITIVE	ufc/g	10 - 10 ² ufc/g	n=5, c=2	EN ISO 6888-1:2018	Monthly
E.COLI β -GLUCURONIDASI +	ufc/g	10 ² - 10 ³ ufc/g	n=5, c=2	ISO 16649-2:2001	Monthly
SALMONELLA SPP.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	EN ISO 11290-2:2005	Monthly
LISTERIA M.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	ISO 6579:2002 COR 1:2004	Monthly
CAMPYLOBACTER TERMOPHILUS	ufc/25g	Absent in 25g	Absent in 25g	ISO 10272:1995	Monthly

OTHER ANALYSES

ANALYSES	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
AFLATOXINS M1 (ON MILK)	μ G/Kg	<0,05		ISO 14675 IDF 186:2003	Half-Yearly
RESIDUES FROM PESTICIDES	ufc/g	<LoQ		UNI EN 15662:2009	Half-Yearly
HEAVY METALS: LEAD	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: CADMIUM	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: ARSENIC	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
HEAVY METALS: MERCURY	mg/Kg	<0,02		MP 1288 rev 12 2015	Half-Yearly
PCBDL AND DIOXINS	pg/g fat	<6,00		UNI ISO 4832:1988	Yearly

AVERAGE NUTRITIONAL VALUES PER 100g (REG. EU 1169/2011)

PARAMETER	VALUES	% R.I.*
ENERGY	1024 kJ / 247 kcal	12%
FAT	21,0 g	30%
- OF WHICH SATURATES	13,6 g	68%
CARBOHYDRATE:	0,50 g	<1%
- OF WHICH SUGARS	0,50 g	<1%
PROTEIN	14,0 g	28%
SALT	0,6 g	13%

* Reference Intakes of an average adult (8400kJ/2000kcal)

INDICATION OF CONSUMPTION

To enhance the taste and quality of the product it is advisable to immerse the package in a water bath at a temperature of 30°C for about 15 minutes before consumption. Once opened the pack, store in refrigerator at +4°C and eat within 24 hours.

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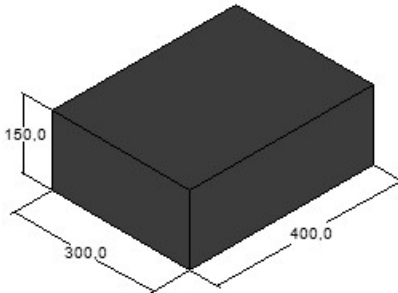
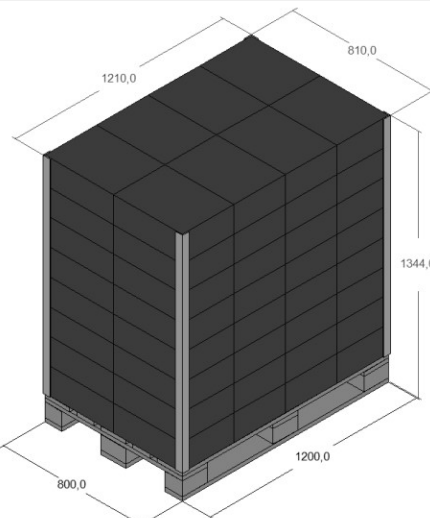
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PACKAGING – PALLETIZING

PRIMARY PACKAGING	Vasetto in PP	
DIMENSIONS PRIMARY	mm 125x0x130h	
TARE PRIMARY PACKAGING	46g	
EAN PIECE	8023074000556	
SECONDARY PACKAGING	Polystyrene + Film PE shrinkable	
DIMENSIONS SECONDARY PACKAGING	mm 400x300x150	
TARE SECONDARY PACKAGING	78g	
UNITS PER CASE	6 units	
TOTAL NET WEIGHT PER CASE	Total 3 Kg net drained weight	
EAN CARTON	18023074000553	
PALLET	EURO/EPAL mm 1200x800	
CASES PER LAYER	8	
LAYERS PER PALLET	8	
CASES PER PALLET	64	
DIMENSIONS PALLET	mm 1200x800x1344h	
TOTALE NET WEIGHT OF PRODUCT PER PALLET	192 Kg	

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