

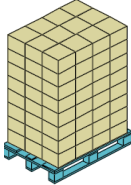



Rev.01 del 26 03 2013	TECHNICAL SPECIFICATIONS		Code	ARA002			
COMPANY NAME	A.R Alimentare S.p.A - Voc Torre Sapienza 06055 Marsciano (PG) - ITALY					Page 1 of 1	
PRODUCT NAME	Classic Buffalo Milk Mozzarella Cheese HALAL CERTIFIED						
PRODUCT SALE DESCRIPTION	Premium Quality Classic Buffalo Milk Mozzarella Cheese of about 100 g each - Individually Quick Frozen and Packed in a Food Grade Plastic Bag containing 1000 g of product - The product is HALAL CERTIFIED						
PRODUCT DATA AND ORDER DATA	Net Weight (g)	Tot. Shelf Life (months)	EXW Lead Time (day)	Minimum Order (Pallet)			
	1000	12	21	3			
INGREDIENTS LIST	pasteurized buffalo milk, salt, vegetarian rennet						
ALLERGENS	milk (buffalo milk)						
NUTRITIONAL VALUES	Proteins - g	Carbohydrates - g	Sugar - g	Fats - g	Saturated - g	Sodium - mg	Fiber - g
	in (g)	100	16,7	0,4	24,4		288
	GDA% (size)	100	33	0	35		15
MICROBIOLOGICAL VALUES	ufc/g	Total Viable Count	Coliforms	Salmonella & Lysteria	Staphylo Aureus		
		N/A	< 3x10 ³	abs in 25	<10 ⁴		
		E.Coli	Clostridium	Bacillus Cereus	Moulds & Yeast		
		N/A	N/A	N/A	N/A		
LABELLING INFO	BRAND	LANGUAGES	BATCH DESCRIPTION				
	AR ALIMENTARE	EN	(Best Before End: mm yyyy)				
PACKAGING		PRIMARY	SECONDARY	TERTIARY			
	Material Type	plastic bag	corrugated carton	not applicable			
	Tare (g)	10	400	not applicable			
	Dimensions (mm)	320x200	390x190x190	not applicable			
	Pieces (number)		8	not applicable			
	Sale Unit (YES/NO)	NO	YES	NO			
	Bar Codes			not applicable			
PALLET COMPOSITION	Carton/Layer	8					
	Layer/Pallet	8					
	Carton/Pallet	64					
	Product/Pallet	512					
	Pallet Net Wt. (Kg)	512					
	Pallet Gross Wt. (Kg)	538					
	Pallet Height (cm)	180					
	Pallet Description	80x120 EPAL					
Container Description	not applicable						
PRODUCT PHOTO							
STORAGE INFO	Keep the product at a temperature of - 18 °C until the BBE date						
RECOMMENDATIONS FOR USE	Remove the still frozen mozzarella cheese from its pack and douse the mozzarella in cold water for a minimum of 5 hours until it is completely defrosted. Once defrosting, do not refreeze and leave it in water at 0-4°C for 24 hours. Drain the mozzarella before serving.						
ORGANOLEPTIC AND PHYSICAL INFO	Texture, Colour, Taste and Smell Typical of the Premium Quality Italian Freshly Made Mozzarella. PH = 5,5; Umidity = 55g/% Ashes = 1,5g/%; Fat/Dry = 52g/%						