
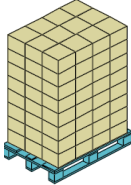



Rev.01 del 28 01 2013	TECHNICAL SPECIFICATIONS			Code	ARA003		
COMPANY NAME	A.R Alimentare S.p.A - Voc Torre Sapienza 06055 Marsciano (PG) - ITALY					Page 1 of 1	
PRODUCT NAME	Cherry Cow Mozzarella Cheese						
PRODUCT SALE DESCRIPTION	Premium Quality Cherry Cow Milk Mozzarella Cheese of about 10 g each - Individually Quick Frozen and Packed in a Food Grade Plastic Bag containing 1000 g of product						
PRODUCT DATA AND ORDER DATA	Net Weight (g)	Tot. Shelf Life (months)	EXW Lead Time (day)	Minimum Order (Pallet)			
	1000	12	10	1			
INGREDIENTS LIST	milk, salt, rennet, milk enzymes						
ALLERGENS	milk						
NUTRITIONAL VALUES	Proteins - g	Carbohydrates - g	Sugar - g	Fats - g	Saturated - g	Sodium - mg	Fiber - g
	in (g)	100	20	20			262
	GDA% (size)	100	40	29			13
MICROBIOLOGICAL VALUES	ufc/g	Total Viable Count	Coliforms	Salmonella & Lysteria	Staphylo Aureus		
		< 10 ⁶	< 3x10 ³	abs in 25	<10 ²		
		E.Coli	Clostridium	Bacillus Cereus	Moulds & Yeast		
		<10	< 10	< 10 ²	< 10 ²		
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)	not applicable	260x285x200	not applicable			
	Pieces (number)	5	5	not applicable			
	Sale Unit (YES/NO)	NO	YES	NO			
	Bar Codes			not applicable			
PALLET COMPOSITION	Carton/Layer	12	PALLET COMPOSITION PHOTO 				
	Layer/Pallet	8					
	Carton/Pallet	96					
	Product/Pallet	480					
	Pallet Net Wt. (Kg)	480					
	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						