
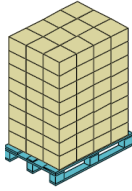



Rev.01 del 28 01 2013	TECHNICAL SPECIFICATIONS			Code	ARA004			
COMPANY NAME	A.R Alimentare S.p.A - Voc Torre Sapienza 06055 Marsciano (PG) - ITALY					Page 1 of 1		
PRODUCT NAME	Classic Cow Mozzarella Cheese							
PRODUCT SALE DESCRIPTION	Premium Quality Classic Cow Milk Mozzarella Cheese of about 100 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	kcal
	in (g)	100	20	0,5		20		262
	GDA% (size)	100	40	0		29		13
MICROBIOLOGICAL VALUES	ufc/g	Total Viable Count	Coliforms	Salmonella & Lysteria	Staphylo Aureus			
		< 10 <sup>6</sup>	< 3x10 <sup>3</sup>	abs in 25	<10 <sup>2</sup>			
		E.Coli	Clostridium	Bacillus Cereus	Moulds & Yeast			
		<10	< 10	< 10 <sup>2</sup>	< 10 <sup>2</sup>			
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							