

Flash Frozen Mozzarella (DOP) Bulk packaging



All milk used for production of this product is from Salerno are members of DOP

Process: milk reception, filtering, pasteurization, coagulation, breach, curd, spinning, forming

Characteristics of final product:

Ingredients: Bufala Milk (pasteurized), salt, rennet and fermented milk
 Type: Bocconcino
 Method of conservation: Pasteurized & Flash frozen -35/40°
 Transport Temperature: -18° c

Shelf life / Method of conservation:

-18°c 12/15 months
 Defrosted 4/5 days

Product description:

Single piece dimension (average) 6cm
 Single piece weight (average) 50g



Packaging:

Packaging type: Cardboard carton with plastic bag liner
 Bocconcini in carton 60
 Gross weight 3,5 kg
 Carton weight: 300 g
 Plastic bag liner: 200 g
 Net weight: 3 kg.

Pallet:

Type and dimension of pallet: Euro
 Length: 80 cm
 Width: 120 cm
 Height: 10 cm

Pallet breakdown:

Numbers of cartons 64
 Cartons per layer 8
 Rows of cartons 8



Nutritional values

| Parameters | Reference Value | Tolerance |
|----------------------|-----------------|-------------------------------------|
| Weight | per 100 g | 12 X 250g subject to actual weight. |
| Metalli Pesante | absent | Legal Limits |
| Aflatossina | absent | Legal Limits |
| Pesticides | absent | Legal Limits |
| Diossina | absent | Legal Limits |
| pH | 5,50% | |
| Humidity | 57% | Variation +/- 2 |
| Dry Substance | 43% | Variation +/- 1 |
| Unaltered Fat | 24% | |
| Fuorosina | absent | Legal Limits |
| Fat in dry Substance | 55% | |
| CALORIE (Kcal) | 288 | 100g Dry Substance |
| PROTEIN | 16,7 g | |
| Fat | 24 g | |
| Calcium | 250 mg | 35% RDA |
| Phosphorus | 274 mg | 34% RDA |

Directions for defrosting and measured packets to be added to water are included with the product.

RagoEurope s.r.l.

Via S.P. 312 Santa Lucia Sup. Battipaglia (SA) 84090 Italia * Cell +39 320 794 3225 * Italy +39 082 867 1404

michael@RagoEurope.com

www.RagoEurope.com

Skype: Ragosales