



SPECIFICATION SHEET

Cod.:ST_ML_157.00.000_R4.0

Revision date: 21/09/2016

Cod. Art.: 157.00.000

Description: "CRI CRI GRAN MORAVIA" oven baked cheese snacks 15 g e ATP packed - 40 pcs/display box



1 - PRODUCT DEFINITION

Crispy bites made entirely of GRAN MORAVIA cheese, oven baked. Gran Moravia is a medium-fat, hard cheese, with cooked paste that was long and slowly matured. Milk clotting is obtained by lactic acid fermentation, from thermised milk. Cow's milk comes from two daily milkings. The traceability chain "GRAN MORAVIA" is certified by DNV according to UNI EN ISO 22005:2008.

2 - INGREDIENTS

100% Gran Moravia cheese (Cow's MILK 99,698%, salt 0,30%, rennet from vegetable culture 0,002%).

3 - ORGANOLEPTIC/SENSORIAL CHARACTERISTICS

• Appearance: small rounded discs with holes uneven, diameter app. 25 mm and thickness app. 5 mm. • Consistency: crunchy and crumbly. • Color: straw yellow. • Taste and smell: delicate and pleasant.

4 - ALLERGENS

Milk. Gluten free and Lactose free (< 0.01%).

5 - GMOs

This cheese is not among the products covered in the regulation for GM foods, as required by EC regulations n° 1830/2003 and 1829/2003, as it is considered a derivative of a metabolic process that converts raw materials. The product contains no added GMO.

6.1 - MICROBIOLOGICAL REQUIREMENTS

DETERMINATION	UNIT OF MEASUREMENT	REFERENCE VALUE
Staphilococcus aureus	UFC/g	< 10
Total Coliforms	UFC/g	< 10
Escherichia coli	UFC/g	< 10
Moulds and Yeasts	UFC/g	< 10
Listeria monocytogenes	/25 g	Absent
Salmonella spp.	/25 g	Absent

6.2 - CHEMICAL REQUIREMENTS

DETERMINATION	UNIT OF MEASUREMENT	REFERENCE VALUE
pH		5,03
Aw		0,3 < 0,4



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7 - NUTRITIONAL VALUES (MEDIUM VALUES / 100 g)

ELEMENT	UNIT OF MEASUREMENT	AVERAGE VALUE
Energy	kJ	2219
Energy	kcal	534
Fat	g	39
of which saturates	g	28
Carbohydrate	g	1,2
of which sugars	g	0
Protein	g	44
Salt	g	2,4

8 - PACKAGING

Primary packaging consists of bags that are made of a plastic film which composition is: PP MAT + PET MET + PE. Secondary packages are made of corrugated cardboard. The product is packaged in protective atmosphere.

Packaging type	EAN code		Package size (mm) length x width x height	Package/box weight (g)	Pack. net weight kg/Box	Pack. gross weight kg/Box	Palletization (1,2 m x 0,8 m)			
	Type	Barcode					U/Box	Box/Layer	Layer/pallet	Box/pallet
Primary package	EAN13	8032618614357	110x20x120	2.5	0.6	0.91	40	24	7	168
Secondary package	EAN14	08032618614357	185x185x280	210.0						

9 - SHELF-LIFE, STORAGE AND TRACEABILITY

The product has a shelf life of 365 days from the date of packaging. Keep in a cool and dry place, away from heat sources.

10 - SURFACE TREATMENT

No surface treatment.

APPROVAL
Quality dept.