



SPECIFICATION SHEET

Cod.:ST_ML_152.05.000_R2.0

Revision date: 17/07/2015

Cod. Art.: 152.05.000

Description: "GRAN MORAVIA" grated hard cheese 5 g ATP bag packed. 20 bags each of one contains 100 g



1 - PRODUCT DEFINITION

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

Cow's MILK, salt, rennet from vegetable culture. Preservative: E 1105 lysozyme protein from EGG.

3 - ORGANOLEPTIC/SENSORIAL CHARACTERISTICS

• Appearance: typically homogeneous, not too powdery. • Colour: pale yellow, homogeneous throughout the mass inside the package. • Flavour: typical of a long ripening cheese, intense and pleasant.

4 - ALLERGENS

Milk and milk derivatives (lactose included). Eggs and egg derivatives.

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
Total Coliforms	UFC/g	≤ 100
Escherichia coli	UFC/g	≤ 50
Moulds	UFC/g	≤ 1.000
Yeasts	UFC/g	≤ 10.000
Coagulase-positive Staphylococci	UFC/g	≤ 100
Listeria monocytogenes	/25 g	Absent
Salmonella spp.	/25 g	Absent

6.2 - CHEMICAL REQUIREMENTS

DETERMINATION	UNIT OF MEASUREMENT	REFERENCE VALUE
Moisture	%	28 - 35
Fat	% in d.m.	≥ 32
Protein	%	25,0 - 35,0
Sodium chloride	%	1,0 - 2,5



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7 - NUTRITIONAL VALUES (MEDIUM VALUES / 100 g)

ELEMENT	UNIT OF MEASUREMENT	AVERAGE VALUE
Energy	kJ	1573
Energy	kcal	378
Fat	g	28
of which saturates	g	20
Carbohydrate	g	0.6
of which sugars	g	0
Protein	g	31
Salt	g	1.4

8 - PACKAGING

The packaging of sale is a cardboard where inside there are 20 pieces of 5 g of cheese Gran Moravia; bags consist of a plastic film formed from the following materials: Nylon (BX), Polythene (PLT). 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	8032618613398	100x140x73	21.9	0.9	1.4	9	7	10	70
Secondary package	EAN14	08032618613398	442x242x132	342.0						

9 - SHELF-LIFE, STORAGE AND TRACEABILITY

The product has a shelf life of 75 days from the date of packaging; optimal storage temperature is between + 3°C and +7°C. It is recommendable to open the package a few minutes before eating for better enjoy the taste of the product. The product can be traced through the batch number (L xxxxx) printed both on each primary packaging and on each secondary packaging (carton).

10 - SURFACE TREATMENT

No surface treatment.

APPROVAL
Quality dept.