



Mozzarella di Bufala Campana D.O.P. 16x125g Secchio 2 kg "La bufala"

SALES NAME	Mozzarella di Bufala Campana D.O.P. 16x125g Secchio 2 kg "La bufala"	
KIND OF PRODUCT	Fresh stringy paste cheese	
INGREDIENTS – ORIGIN AND QUANTITY %	Buffalo MILK – Origin Italy – 99,399% Salt – Origin Austria – 0,600% Rennet – Origin Italy – 0,001%	
SIZE	16x125g	
NET DRAINED WEIGHT	2000g e	
SHELF-LIFE	23 days from date of shipment.	
STORAGE TEMPERATURE	+2 / +7 °C	
ARTICLE CODE	SE2KGLB06	
EU APPROVAL NUMBER	IT X8S8K CE	
CUSTOM CODE	04061030	

INFORMATION ALLERGENS (ALLERGENS DIRECTIVE 2003/89/EU AND ITS AMENDMENTS/CHANGES)

Buffalo MILK, Lactose. Allergens from cross-contamination: none.

INFORMATION GMOs (EU REGULATIONS 1829/2003 AND 1830/2003)

The product doesn't contain GMOs

DECLARATION OF PRIMARY PACKAGING COMPLIANCE

(MOCA) in compliance with CE Reg. No. 1935/2004; (MOAH and MOSH) compliant with EU Reg. No. 10/2011 for packaging in direct contact with food.

IDENTIFICATION AND TRACKING*

The production batch is identified with the numerical expression JJJ in association with the expiration date printed on each package.
Expiry date indication method: DD / MM / YYYY

ORGANOLEPTIC FEATURES

SHAPE	Roundish.	
EXTERNAL APPEARANCE	White porcelain colour, thin crust of about an inch with a smooth surface.	
STRUCTURE OF THE PASTE	With thin leaves, slightly elastic in the first eight ten hours after the production and packaging, subsequently tending to melt; absence of preservatives, inhibitors and dyes; once sliced presence of mild serous whitish draining, with greasy aroma of milk enzymes.	
FLAVOUR	Musky. It has a distinctive and delicate aroma, not comparable with other fresh cheese curd, mainly due to the nature of its raw material.	
SMELL	Typical.	

CHEMICAL FEATURES

PH	5,24
MOISTURE	Max. 65%
FAT ON DRY MATTER	Min. 52%

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MICROBIOLOGICAL CHARACTERISTICS

TEST	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
STAPHYLOCOCCI COAGULASE-POSITIVE	ufc/g	10 - 10 ² ufc/g	n=5, c=2	EN ISO 6888-1	Monthly
E. COLI β -GLUCURONIDASI +	ufc/g	10 ² - 10 ³ ufc/g	n=5, c=2	ISO 16649-2	Monthly
SALMONELLA SPP.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	ISO 6579	Monthly
LISTERIA M.	ufc/25g	Not Detectable in 25g	Not Detectable in 25g	EN ISO 11290-2	Monthly
CAMPYLOBACTER TERMOPHILUS	ufc/25g	Absent in 25g	Absent in 25g	ISO 10272	Monthly

OTHER ANALYSES

ANALYSES	U.M.	TARGET VALUE	REFERENCE	METHOD	FREQUENCY
AFLATOXINS M1 (ON MILK)	μ G/Kg	<0,05		ISO 14675 IDF 186	Half-Yearly
RESIDUES FROM PESTICIDES	ufc/g	<LoQ		UNI EN 15662	Half-Yearly
HEAVY METALS: LEAD	mg/Kg	<0,02		ICP MS	Half-Yearly
HEAVY METALS: CADMIUM	mg/Kg	<0,02		ICP MS	Half-Yearly
HEAVY METALS: ARSENIC	mg/Kg	<0,02		ICP MS	Half-Yearly
HEAVY METALS: MERCURY	mg/Kg	<0,02		ICP MS	Half-Yearly
PCBDL AND DIOXINS	pg/g fat	<6,00		HRGC-HRMS	Yearly

AVERAGE NUTRITIONAL VALUES PER 100g (REG. EU 1169/2011)

PARAMETER	VALUES	% R.I.*
ENERGY	1024 kJ / 247 kcal	12%
FAT	21,0 g	30%
- OF WHICH SATURATES	14,0 g	68%
CARBOHYDRATE:	0,50 g	<1%
- OF WHICH SUGARS	0,50 g	<1%
PROTEIN	14,0 g	28%
SALT	0,6 g	13%

* Reference Intakes of an average adult (8400kJ/2000kcal)

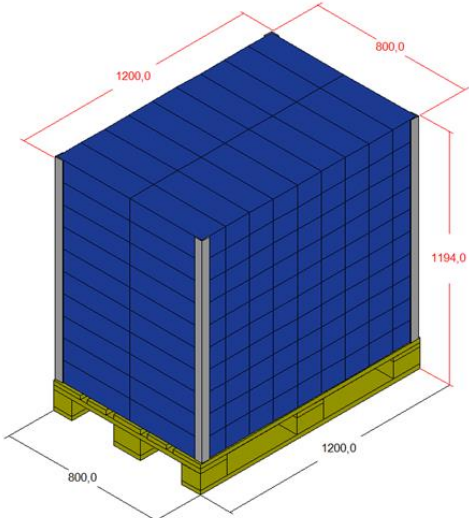
INDICATION OF CONSUMPTION

To enhance the taste and quality of the product it is advisable to immerse the package in a water bath at a temperature of 30°C for about 15 minutes before consumption. Once opened the pack, store in refrigerator at +4°C and eat within 24 hours.



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PACKAGING – PALLETIZING

PRIMARY PACKAGING	Bucket in PP	
DIMENSIONS PRIMARY	mm 196x0x202h	
TARE PRIMARY PACKAGING	180g	
EAN PIECE	8023074000860	
SECONDARY PACKAGING	-	
DIMENSIONS SECONDARY PACKAGING	-	
TARE SECONDARY PACKAGING	0g	
UNITS PER CASE	1 units	
TOTAL NET WEIGHT PER CASE	Total 2 Kg net drained weight	
EAN CARTON	18023074000867	
PALLET	EURO/EPAL mm 1200x800	
CASES PER LAYER	25	
LAYERS PER PALLET	5	
CASES PER PALLET	125	
DIMENSIONS PALLET	mm 1200x800x1154h	
TOTAL NET WEIGHT OF PRODUCT PER PALLET	250 Kg	