



# Il filone

technical card

(04/2021)

“1958 Slow Knead” line

**Product description**

Fresh "pasta filata" cheese – Mozzarella "filone" shaped

**Ingredients**

Pasteurised Cow's milk, salt, rennet, milk enzymes

**General characteristics**

Average weight	See details in chart below
Packaging	See details in chart below
Shelf-life	26 days from production date
Coding scheme	Expiry date
Storage temperature	0 /+ 4 °C

**Microbiological parameters**

**Values**

Coliforms	<1000 ufc / gr
Escherichia coli	<100 ufc / gr
Salmonella ssp.	Absent / 25 gr
Listeria monocytogenes	Absent / 25 gr
Stafilococchi coag. positive	<100 ufc / gr
Ps. spp	Ps. spp

**Organoleptic properties**

Colour	White or pale yellow
Smell and taste	Tasteful and pleasant with typical milky note
Texture	Compact
Shape	Cylindrical shape

**Physico-chemical properties**

**Av. values (100g of product)**

Humidity	45
Dry residue	35
Fat in dry matter	47
Ash	1,9

**Residue and additives**

**Values**

Aflatoxin M1 – M2	Within the limit set by Reg. n. 1881/06 and s.m.i.
Other additives	Within the limit set by Reg. n. 396/05 and s.m.i.

**Nutritional values**

**Av. values (100g of product)**

Energy	900 Kj / 215 Kcal
Fat	20,0 gr
<i>of which saturates</i>	11,6 gr
Carbohydrate	2,5 gr
<i>of which sugars</i>	0,3 gr
Protein	20,1 gr
Salt	0,59 gr

**Allergens**

Milk and dairy products (including lactose)

**Format available and brands**

"1958 Slow Knead" - please consult the recap of our offering on the website [LINK](#)

**Packaging example – "1958 Impasto Lento"**

