



Il fior di latte

technical card

(04/2021)

“1958 Slow Knead” line

Product description

Fresh "pasta filata" cheese – Fresh Mozzarella

Ingredients

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

General characteristics

Average weight	See details in chart below
Packaging	See details in chart below
Shelf-life	21 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	Homogeneous, milky white
Smell and taste	Tasteful and pleasant with typical milky note
Texture	Soft and slightly flexible
Shape	Tender and soft, homogeneous, smooth and shiny

Physico-chemical properties

Av. values (100g of product)

Humidity	63
Dry residue	37
Fat in dry matter	46
Ash	1,8

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	16,0 gr
<i>of which saturates</i>	11,1 gr
Carbohydrate	1,0 gr
<i>of which sugars</i>	0,1 gr
Protein	17 gr
Salt	0,8 gr

Allergens

Milk and dairy products (including lactose)

Availability by Size and Brands

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

Examples of packing – linea “1958 Impasto Lento”

