



# La mozzarella forma Pera

technical card

(04/2020)

“1958 Slow Knead” line

## Product description

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

## 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	16 days from production date
Coding scheme	Expiry date
Storage temperature	0 /+ 4 °C

## Microbiological parameters

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 elastic
Shape	Pear shape, tender skin, homogeneous, smooth and shiny

## Physico-chemical properties

Physico-chemical properties	Av. values (100g of product)
Humidity	63
Dry residue	37
Fat in dry matter	46
Ash	1,8

## Residue and additives

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

Nutritional values	Av. values (100g of product)
Energy	900 Kj / 215 Kcal
Fat	16,0 gr
of which saturates	11,1 gr
Carbohydrate	1,0 gr
of which sugars	0,1 gr
Protein	17 gr
Salt	0,8 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"

