



TECHNICAL SHEET

Mild Provolone cheese slices

1000 g e packed in neutral tray (MAP)

ST_ML_190.70.1000

Revision date: 19/04/2024

Revision nr.: 0



GENERAL INFORMATION

PRODUCT DEFINITION	Semi-hard, stretched curd cheese, produced from pasteurized cow's milk, with natural acidity from fermentation.
INGREDIENTS	Milk, salt and rennet.
TREATMENT	No surface treatment.
ORGANOLEPTIC PROPERTIES	Shape and size rounded and thin slices Characteristics firm paste, with a straw ivory colour Tasting notes sweet and pleasant
ORIGIN	Origin of milk: EU
MODE OF USE	The storage temperature is between + 4°C and + 8°C.
SHELF-LIFE	90 days from the date of packaging (consume within 7 days after opening)



NUTRITIONAL VALUE (MEDIUM VALUES /100g)

ELEMENT	UNIT OF MEASURE	AVERAGE VALUE
Energy	kJ	1458
Energy	kcal	351
Fat	g	28
of which saturates	g	20
Carbohydrates	g	0,8
of which sugars	g	0
Protein	g	24
Salt	g	2,0

CHEMICAL REQUIREMENTS

PARAMETER	UNIT OF MEASURE	REFERENCE VALUE
Moisture	%	< 45
Fat	% d.m	> 45
Protein	%	23 - 27
Sodium chloride	%	1,5 - 2,5

MICROBIOLOGICAL REQUIREMENTS

PARAMETER	UNIT OF MEASURE	REFERENCE VALUE
Escherichia coli	UFC/g	< 100
Coagulase-positive staphylococci	UFC/g	< 100
Listeria monocytogenes	/25 g	Absent
Salmonella spp	/25 g	Absent



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LIST OF ALLERGENS

Allergens	Present	Cross contamination	Source
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Milk
Nuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seed and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input type="checkbox"/>	
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	

LEGAL REQUIREMENTS

HACCP

The company works and operates in accordance with the Community regulations contained in the Hygiene Package Reg. 852/2004 and 853/2004 and associated regulations. The company has adopted a system of Hazard analysis and critical control points (HACCP), in order to identify the critical phases for consumer safety and protection. The internal traceability system, according to Reg. 178/2002 and subsequent updates, ensures the traceability of all products.

TRACEABILITY

The traceability of the product is based on the batch number L YXXX (Y year XXX day Julian calendar), printed on primary and secondary packaging.

GMO

The product does not form part of the products covered by the regulation of GM food, as required by EC regulations n° 1830/2003 and 1829/2003, since it is considered as a product derived from a metabolic process that converts raw materials. The product does not contain GMO.

IONIZING RADIATION PACKAGING

The product is not treated with ionising radiation.

All the materials in contact with the product shall respect legislative requirements.

LOGISTICAL INFORMATION

Item number	Unit/box	Type	Description	EAN code	Package size (LxWxH) mm	Packaging weight (g)	Box/Layer	Layer/Pallet	Box/Pallet
190.70.1000	6	Primary packaging	Top (PET/PE) Bottom (APET/EVOH/PE)	8032618618713	265x160x65	63	6	10	60
		Secondary packaging	American cardboard	18032618680335	485x283x147	485			

PALLET TYPE: EPAL 1200x800 mm

PRODUCTION PLANT

Brazzale SpA - Via Pasubio 2, 36010 Zanè (VI) Italia.



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