



Mamma Mia Stracchino 1000 g

PRODUCT CODE:
500151

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STORAGE AND SHELF LIFE

24 days, storage should be in dry, clean facilities, mould and odor-free at temperature between 0-4 °C

The products must be dispatched and stored such that they are protected from any form of contamination and other harmful influences or exceptionally strong light.

The information given as the shelf life date can be guaranteed if the storage and transport conditions are observed.

PRODUCT FEATURE

	Target % (m/m)	Range % (m/m)
Dry matter	39	37-41
Fat in dry matter	52	50-54
Salt content	1,2	1-1,5

INGREDIENTS

Pasteurized **milk**, bacteria culture, microbial rennet, salt

NUTRITION VALUES IN 100 g PRODUCT

Energy	976kJ / 235 kcal
Fat	19 g
of which saturates	13 g
Carbohydrates	1,6 g
of which sugars	0,2 g
Protein	16 g
Salt	1 g

MICROBIOLOGICAL CHARACTERISTICS

Commission Regulation (EC) No 2073/2005	
Coliforms	max.100/1g
S.aureus	0/1g
Salmonella	0/25g
Listeria monocytogenes	0/25g
Yeast and mould content	max.100/g

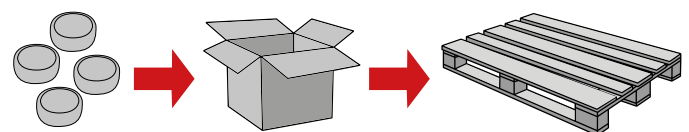
December 1st, 2020



PRODUCT CHARACTERISTICS

- Colour: Matt. Evenly ivory-white, dull
- Consistence: Well-spreading, slightly sticky when swallowing
- Smell: Pleasantly tart, typically aromatic, clean, free of any foreign smell
- Taste: Typically aromatic, pleasantly tart, fresh, clean and free of foreign taste

PACKAGING



4 pieces

90 boxes

about 1000 g, in modified atmosphere packaging, cardboard boxes and palette.

The packaging materials used comply with the requirements of the relevant EU foodstuffs provisions to the full extent including Directive EG No. 1935/2004 on materials and objects which are intended for use in contact with foodstuffs and EU No. 10/2011 on plastic materials and articles intended to come into contact with food.

GMO

The product is not produced by genetic engineering and does not contain genetically modified microorganisms, and as such is not subject to declaration of ingredients in accordance with directives 1829/2003 and 1830/2003.

The data and characteristics contained in this document are up to date at the date of edition/distribution.