



Mamma Mia Stracchino 100 g

PRODUCT CODE:
500263

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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 |

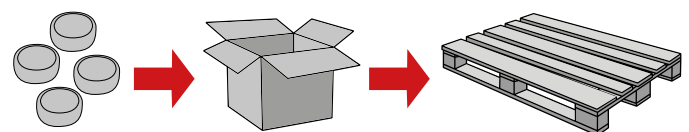
December 1st, 2020



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



12 pieces

300 boxes

100 g; in modified atmosphere packaging, cardboard boxes and pallet.

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 characterist contained in this document are up to date at the date of edition/distribution.