

FIOR DI LATTE FROM AGEROLA

Description

Fiordilatte is a fresh “pasta filata” (kneaded curds) cheese. Made in Agerola (Campania)

Shelf life

12 months from production date

Production Lot

Expiry date

Ingredients

Pasteurized whole cow's milk, rennet, salt

Contains

Milk; lactose



Serving Suggestions

For best flavor, place the whole package unopened in warm water (40°C) for about ten minutes before serving. Product subjected to natural weight loss.

Instructions

The frozen product must be stored sealed at -18°C and use before the expiry date. Please defrost the sealed product by keeping it in the fridge at +4°C for about 12 hours and store at +4°C. Use within 5 days from defrosting date in the sealed packaging.

Do not refreeze after defrosting. Once opened, use within 24 hours.

Organoleptic Characteristics

Colour pearl white

Aroma typical

Taste rich and creamy, typical of buffalo mozzarella

NUTRITION FACTS

Average values for 100g

Calories	298 Kcal	1246 Kj
Proteins	19.70g	39% GDA*
Tot. Carbohydrates	7.70g	3% GDA*
Tot. Fat	16.90g	24% GDA*

*Percent Daily Values are based on a 2,000 Calories diet

MICROBIOLOGICAL PARAMETERS

	U.M.	AVERAGE VALUES	MAX VALUES*
Tot. Coliforms	Ufc/gr	100	1000
Escherichia Coli	Ufc/gr	<10	100
Staphylococcus Aureus	Ufc/gr	<10	100
Salmonella SPP	Ufc/25gr	0	0
Listeria Monocytogenes	Ufc/25gr	0	0
Brucella	Ufc/25gr	0	0

*Reg. CE 2073/2005

CHEMICAL PARAMETERS

	U.M	VALUES
p.H.	%	5.65
Moisture	%	44
Dry matter	%	55.62
Fat on dry	%	49.90



To get our updated technical data sheet from our website please scan the QR code

Pizzeria Range – Top Quality Product

Frozen Fior di Latte from Agerola (IQF) 500g



Sizes: 500g

Cod. AGE FL 500

Primary Packaging



Secondary Packaging



Cod.	Freezing Method	Shelf Life (months)	Piece Pack	Net Kg x Pack	Gross Kg x Pack	Packaging (cm)	Packs x Layer	Layers	Total Packs	Net. Kg Pallet	Gro Kg Pallet	Size Pallet (cm)
AGEFL500	IQF	12	1	5	5.3	Polystyrene 39x27x17	9	10	90	450	500	80x120x185