

FROZEN TRUFFLE BURRATA

Description

Fat cheese made of stringy paste produced with whole cow's milk, with a roundish shape and a "curled" closure on the top. The out wrapping is compact with uniform thickness and contains frayed mozzarella paste immersed in uht milk cream.

Handmade product, frozen as soon as made. Certified BRC and IFS or ISO9001 -14001.

Shelf life

12 months from production date

Remains creamy after thawing

Production Lot

Expiry date

Ingredients

Pasteurized whole cow's milk, salt, rennet, UHT cow's milk cream (40%), truffle cream (3%).



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 fresh milk

NUTRITION FACTS

Average values for 100g

Calories	Kcal 233	Kj 975
Proteins	11,1g	22% GDA*
Calcium	330mg	33% GDA*
Tot. Carbohydrates	2.30g	0.85% GDA*
Sugars	2.20g	2.4% GDA*
Tot. Fat	20g	28.5% GDA*
Sodium	23.1mg	1% GDA*

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

MICROBIOLOGICAL PARAMETERS

	U.M.	AVERAGE VALUES	MAX VALUES*
Total 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.	%	5,20 - 5,40
Moisture	%	60 +/-2
Dry matter	%	40 +/-2
Fat on dry	%	>48



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

Retail and Food Service Range

Truffle Burrata 200g (100gx2) Thermosealed Pack *with preserving liquid*



Handmade product,
in thermosealed pack

Available sizes: 200g (100gx2)

Cod. FBU TAR V100x2

Primary Packaging



Secondary Packaging



Freezing Method	Shelf Life (months)	Piece Pack	Net Kg Pack	Gross Kg Pack	Packaging (cm)	Volume Pack (m³)	Packs Layer	Nr. Layers	Total Packs	Net. Kg Pallet	Gro Kg Pallet	Pallet Size (cm)	Volume Pallet (m³)
BQF	12	10	2	4	Polystyrene 39x27x17		9	10	90	180	375	80x120x185	

Truffle Burrata 200g or 300g "LEAF" *without preserving liquid*



Handmade product,
in handmade plastic green leaf

Available sizes: 200g, 300g

Cod. FBUTARVF200
FBU TAR VF 300

Primary Packaging



Secondary Packaging



Cod.	Freezing Method	Shelf Life (months)	Piece Pack	Net Kg Pack	Gross Kg Pack	Packaging (cm)	Vol	Pac ks	Nr. Layers	Total Packs	Net. Kg Pallet	Gro Kg Pallet	Size Pallet(cm)	Vol
FBUTARVF200	IQF	12	10	2	2.3	Polystyrene 39x27x17		9	10	90	180	207	80x120x185	
FBUTARVF300	IQF	12	10	3	3.3	Polystyrene 39x27x21		9	8	72	216	238	80x120x185	