

								Product De	etai	ls									
Brand Name			Latteria S	Latteria Soresina					Product Name Gr				Gran	irana Padano PDO 1/8 WH 11M 2x4kg					
Item Code			CI124				Product Catego			egory		Cheese Importe							
Spec Issue Date			30/03/20	30/03/2021					Supersedes Ne			New	spec						
Spec Reference Supplier specification (S-PT-G		-G10 E 6.																	
•			cordance with		rom ser		hard cheese produced using calf rennet with acidity developed naturally during fermentation and i-skimmed cow's milk – the product of a natural skimming process. Aged for minumum of 11												
			Ingredier	nts List, Or	igin an	nd Perce	nta	ge (%), (inc	lud	ing subst	ances	usec	l as fo	od add	itives)				
	Ingredie		Origin	Origin (%)		Ingredients			Origin (%)		Ingredients			Origin		(%)			
1.		eurised ilk ve (from	Lombardy Italy	98.413	3 2.		Salt			- 1.5		3.	Rennet (calf)			-		0.06	
4.	eg		-	0.027	5.								6.						
7.					8.								9.						
Cour	ntry of Orig	in Stateme	ent	Product	t of Ital	у													
						Ad	diti	ves & Proc	ess	ing Aids									
Pres	sence of ad	ditives or I	processing aid	ds? Yes									For F	SC Codo	124-	7(1)(-)	Planca	urito t	ha
1.00	Name		-	dditive or processing aid?			Food Additive code number of the Code			Code		For FSC Code 1.2.4 – 7(1)(a): F prescribed class names of Food Ac below.			Additive	dditives from list			
Lys	ozyme (fro	in egg)	A	dditive			1105				Preservative								
	escribed	Acid A	cidity Regulato	r Alkali	Antica	aking Agen	t	Antioxidant		Bulking Ag	ent	Colo	ur	Emulsifie	r	irming Agent	Fla	vour E	inhance
	names of Additives	Foaming A	Agent Ge	lling Agent	G	lazing Age	nt	Humecta	nt	Preserv	ative	R	aising A	gent	Stabilize		veetener	Т	hickene
Optio	onal Class Na	mes of Food	Additives	Antifoaming	g Agent	Emulsi						neral Sa	ral Salt Modified Starch Vegetable Gum						
			I			Spe	cifi	cations for	Со	mpliance									
Pro	oduct Speci	fications	Pa	arameter								Lii	mits						
			Colo	ur (Interior)	White or straw-yellow													
Dhu	ysical Speci	fications					Dark coloured or a natural golden yellow												
Fily	ysical Speci	incations					Hard, fine grainy texture, flaky												
				Taste		Fragrant, subtle													
			cal Aw C NaCl % by weight 1			5.4-5.6													
C 1						0.91-0.93													
Chei	mical and A Specificat	•				1.0-2.0	1.0-2.0												
						<36													
			Fat/dry % by weight																
			E. coli N				g												
Microbiological Specifications		Salmonella			None/	None/25g													
			Listeria monocytogens			None/25g													
			Coag +	Staphyloco	ccus	<100 0	:fu/g	8											
					Nutri			(for draine	d p										
		Serving siz		culated free	nanak	25g rtical valu		of composition	one		Servin	<u> </u>		otwoor	hatchas		40		
		Ave	rage Quantiti		n analy	ricar valt	ies 0	n compositio		r Serve	is and	тау	vary D	etween	batches	Per 10)0g		
Energy					414kJ					1654kJ (398 kcal)									
)`			Protein				8.25g					33g							
			Fat, Total				7.25g					29g							
– Saturated					4.5g					18g									
Carbohydrate					Og					Og									
			– Sugars							Og						Og			



		Packaging and Coding Deta	ils							
	Lot Code Example	Lot 000356								
Batch	Lot Code Explanation	-								
Information	Date Code Example	Manufacturing Date: 16.02.20,	Best Before: 29.12.21							
	Date Code Explanation	Manufacturing Date: DD.MM.Y	Y, Best Before: DD.MM.YY							
	Packaging type, Material composition	Packaging Type Material composition Material %								
	and %	Plastic wrap	Plastic							
Primary Packaging	Recyclable	No								
	Method of seal	Vacuum sealed								
	Primary Barcode	EAN - 2336300050628		2						
	Type of packaging	Carton box		×C'						
	Materials used in packaging Cardboard									
Secondary Packaging	Recyclable Yes									
rackaging	Method of seal Clear tape									
	Secondary Barcode TUN - 98004673800740									
	•	Product Weight Information	on							
	ℓ [,] or Net Weight	5.062kg (Variable weight)	0.							
	Product Gross Weight -									
Primary Packaging	Product Drained Weight (if applicable) n/a									
rackaging	Packaging Weight (Tare Weight)	ckaging Weight (Tare Weight) -								
	Packaging Dimensions (L x W x H) -									
	Product Net weight	9.936kg (Variable weight)								
	Product Gross weight -									
Secondary Packaging	Packaging Weight (Tare Weight) -									
Fackaging	Packaging Dimensions (L x W x H) -									
	Units per pack	2								
	Pallet type	СНЕР								
	Pallet material	Wood								
	Pallet size [mm]	1165 x 1165								
Pallet	Pallet max height [mm]	1200								
Configuration	Number of layers per pallet	7								
	Number of Cartons per layer	80kg								
	Cartons or Crates per pallet	7 x 80kg (560kg)								
	Gross Weight of pallet	Approx. 600kg								

	dioss weight of p	allet	Approx. 000kg					
_								
	Shelf Life Information (Ambient, Chilled & Frozen Products)							
	Ambient Product Shelf Life (Best Before or Use By)	n/a						
	Chilled Product Shelf Life (Best Before or Use By)	<u>Best before</u> – 12 mont	hs					
1	Frozen Product Shelf Life (Best Before or Use By)	n/a						
	Thawing Time (Frozen Products)	n/a						
	Storage Instructions	Keep refrigerated at 0	5°C					
	Customer Preparation	Ready to eat. Ideal ser	ved with full-flavoured Italian dishes like pasta, pizza and risotto.					



CI124 SORESINA GRANA PADANO PDO 1/8WH 11M 2X4KG PRODUCT SPECIFICATION

GM Status	Non-GM			
Irradiation Status	Not irradiated			
Claims	Naturally lactose free (lactose <0.1/10 <10mg/100g)	00g, galactose	Warnings	Contains Milk, Egg
Is it Kosher Certified	Yes or No: (No)	Is it Halal Cer	tified	Yes or No: (No)
Is it Organic Certified	Yes or No: (No)	Is it suitable f	or Vegetarian	Yes or No: (No)
Is it suitable for Vegan	Yes or No: (No)	Is it suitable f	or Ovo-Lacto Vegetarian	Yes or No: (No)
Is it suitable for Lacto-Vegetarian	Yes or No: (No)			5
Additional logos / accreditations	-			J.C.
Sensitive Population	-			X
	•			

Allergen type Classification* Advisory statement Cereals containing gluten and derivative (including wheat, rye, barley, oats, spekt and their hybridized strains) 3	Allergens	 *Allergen statement: the presence or absence of allergens is defined according to the following classifications. Present: naturally found or deliberately added to the food May be present in trace amounts due to potential cross contamination Completely absent Refined from potential allergen but all protein removed during refining 						
derivative (including wheat, rye, barley, oats, spelt and their hybridized strains)3Crustacea and derivatives3Egg and egg derivatives1Contains EggFish and fish derivatives3Milk and milk derivatives3Milk and milk derivatives3Tree nuts and derivatives3Soy and derivatives3Sesame and derivatives3Lupins3	Allergen type	Classification*	Advisory statement					
Egg and egg derivatives1Contains EggFish and fish derivatives33Milk and milk derivatives1Contains MilkPeanuts and derivatives33Tree nuts and derivatives33Soy and derivatives33Sesame and derivatives3Jupins3	derivative (including wheat, rye, barley, oats, spelt and their	3						
Fish and fish derivatives 3 Milk and milk derivatives 1 Contains Milk Peanuts and derivatives 3 Tree nuts and derivatives 3 Soy and derivatives 3 Sesame and derivatives 3 Lupins 3	Crustacea and derivatives	3						
Milk and milk derivatives 1 Contains Milk Peanuts and derivatives 3 3 Tree nuts and derivatives 3 3 Soy and derivatives 3 3 Sesame and derivatives 3 3 Lupins 3 3	Egg and egg derivatives	1	Contains Egg					
Peanuts and derivatives 3 Tree nuts and derivatives 3 Soy and derivatives 3 Sesame and derivatives 3 Lupins 3	Fish and fish derivatives	3						
Tree nuts and derivatives 3 Soy and derivatives 3 Sesame and derivatives 3 Lupins 3	Milk and milk derivatives	1	Contains Milk					
Soy and derivatives 3 Sesame and derivatives 3 Lupins 3	Peanuts and derivatives	3						
Sesame and derivatives 3	Tree nuts and derivatives	3						
Lupins 3	Soy and derivatives	3						
	Sesame and derivatives	3						
Added Sulphites >10mg/kg or more 3	Lupins	3						
rolled Documer	Added Sulphites >10mg/kg or more	3						
onti	ontrolled. Dor	June						







