



PRODUCT DATA SHEET	
PRODUCER COMPANY	CASEIFICIO FATTORIE LUCANE SRL c/da Ginocchione – 85050 RUOTI (PZ)
NATURE OF THE SAMPLE	MADE FROM SPUN PASTE
COMMERCIAL NAME OF THE PRODUCT	CACIOCAVALLO
INGREDIENTS	Raw cow's milk, salt, rennet

CHEMICAL AND CHEMICAL-PHYSICAL CHARACTERISTICS

PARAMETERS	VALUES	UNIT
<i>Humidity</i>	32	% water

NUTRITIONAL CHARACTERISTICS (AVERAGE VALUES PER 100 g. OF PRODUCT)

PARAMETERS	VALUES	UNIT
<i>PROTEINS</i>	38,0	%
<i>TOTAL FATS</i>	40,0	%
<i>SATURATED FATS</i>	10,0	
<i>CARBOHYDRATES</i>	0,5	%
<i>SUGARS</i>	0,3	
<i>SALT</i>	0,1	%
<i>ENERGY VALUE: Kcal 530 – kj 2.170</i>		

MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	VALUES	UNIT
<i>Listeria Monocytogenes</i>	Absent	ln 25 g
<i>Salmonella app.</i>	Absent	ln 25 g
<i>E. Coli</i>	<10	c.f.u./g
<i>Stafilococco Aureo</i>	<100	c.f.u./g
<i>Yeasts and Molds</i>	<100	c.f.u./g

STORAGE: BETWEEN 0°/+4° C

CHRONOSTABILITY (COMMERCIAL LIFE): UP TO 12 MONTHS FROM THE DATE OF PRODUCTION

