

Mozzarella di Bufala Campana DOP

	Campania Felix			MHS05-A
	Formato g 125			rev.02 29.05.2023
	article code MOZD0125CFBT0125C120			Updated: 10.10.2024
	Produced and packaged by:	Agrozootecnica Marchesa srl SP 333 km 12+750 81046 Grazzanise (CE), Italia		
	www.cfelix.it	info@cfelix.it		

Ingredient:	WaterBuffalo milk, salt and rennet	Shelf life:	30 days
Origin of the milk:	Italy	Temperature, Transport and storage:	+2°C / +6°C
Milk heat treatment:	Pasteurization (72°C/15 sec.)		
Preserving liquid:	Potable water, lactic acid, salt		

Product appearance		Organoleptic Characteristics		Chemical Parameters	
Shape:	spherical shape	Odour	fresh milk and delicate	pH	5,25 ± 0,1
Colour:	characteristic white color	Flavour	sweet of milky fermentation	moisture %	< 65 %
Crust:	thin and glossy	Consistence	callouse until 5 th day	fat in dry m.	> 52%

Microbiological Parameters (Reg. 2073/05 and smi)			
Parameters	Target (limite operativo interno)	Regulatory Limit (EC Reg. 2073/2005 as amended by EC Reg. 1441/2007)	units of measure
E.coli	<10	n=5; c=2 m=100; M=1000	ufc/g
Staphilococchi coagulasi +	<10	n=5; c=2 m=10; M=100	ufc/g
Salmonella	not detectable	not detectable	in 25g
Listeria monocytogenes	not detectable	not detectable	in 25g

*n = number of units making up the sample; c = number of sample units whose values lie between m and M

Nutritional information	
Valori per 100 g	
Energy Kj	1194
Energy kcal	288
Fat g	25
saturated Fatty acids g	17
Carbohydrates g	0,8
sugar g	0,8
Fiber g	0
Protein g	15
Salt g	0,46

Product Information
· Direct consumption and/or as ingredient in various recipes without the preserving liquid;
· The product must be consumed by the stated expiry date, only if preserved intact and at the right storing conditions indicated on the package;
· It's recommended not to consume the product if it remains over 6 hours at room temperature;
· The only purpose of the protective liquid is to preserve the product, therefore its consumption is not recommended;
· Consume within two days of opening and store at the indicated temperature on the packaging

OGM in the final product	Allergens (Reg. 1169/2011)
free	Milk & milk by-products (including lactose)

PRIMARY PACKAGING	
Pillow bag	
weight in g	
Ean	8028154001256



Piece Pack	size	band	cutting step	net drained weight	gross weight Pack
	g	mm	mm	g	g
1	125	300	150	125	225

SECONDARY PACKAGING	
Cardboard - (Va piano)	
Case UPC: 6 8028154001258	
Total weight:	126



piece	height	length	depht	net weight for box	gross weight for box
Pack	mm	mm	mm	g	g
12	110	300	200	1500	2826

PALLET EUR EPAL	
weight Kg	14
case/layer n*:	16
layers n:	13



piece pallet	height pallet	length pallet	depth pallet	net weight pallet	gross weight pallet
	mm	mm	mm	kg	kg
208	1570	1200	800	312	602