



**SPECIFICA TECNICA DI
 PRODOTTO/TECHNICAL PRODUCT
 SPECIFICATION**

MOZZARELLINE AL CUORE DI PESTO DI BASILICO ITALIANO (8% DI PESTO)/ MOZZARELLA STUFFED WITH ITALIAN BASIL PESTO (8% PESTO)

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PRODUCT DEFINITION			
DEONMINAZIONE DI VENDITA/ SALES DENOMINATION	MOZZARELLINE AL CUORE DI PESTO DI BASILICO ITALIANO (8% DI PESTO) / MOZZARELLA STUFFED WITH ITALIAN BASIL PESTO (8% PESTO)		
PRODUCT DESCRIPTION	MOZZARELLINE FARCITE CON PESTO DI BASILICO, PANATE, PREFRITTE IN OLIO DI GIRASOLE E SURGELATE/ DEEP FROZEN BREADED MOZZARELLA BITES, STUFFED WITH BASIL PESTO PRE-FRIED IN SUNFLOWER OIL.		
CAONFEZIONI PER CARTONE/NUMBER OF PACKAGES PER CARTON 5	PESO CONFEZIONEPACKAGE WEIGHT 1000 g e	PESO SINGOLO PEZZO/SINGLE WEIGHTOR PIECE ca 20g	COSICE/SKU MOZ0303
SUPPLIER RISPO FROZEN FOOD SRL VIA LIMA 48 81024 MADDALONI (CE) - ITALY	SANITARY CODE 1915/L	MINIMUM DURABILITY 18 MONTHS AT -18°C	
	EAN13: 8021092350868 ITF14: 18021092350865 EAN/UCC 128 CODE: (01) ITF 14-(10) Production Batch-(15) TMC		

INGREDIENTI/INGREDIENTS
<p>mozzarella di LATTE vaccino 44% (LATTE, sale, caglio, fermenti LATTICI, correttore di acidità: acido citrico), semilavorato per impanatura (farina di GRANO tenero tipo "0", prezzemolo disidratato, lievito di birra, sale, paprika in polvere), pastella (acqua, farina di FRUMENTO, sale), pesto di basilico 8% [olio d'oliva, basilico (min. 25%), grana padano DOP (LATTE, sale, caglio, conservante: lisozima-proteina dell'UOVO), pinoli, pecorino romano DOP (LATTE di pecora, sale, caglio), sale, aglio, antiossidante: acido ascorbico; acidificante: acido citrico], olio di girasole, addensante: fibre vegetali, metilcellulosa, proteine vegetali.</p> <p>PUO' CONTENERE: PESCE, SOIA, CROSTACEI, FRUTTA A GUSCIO, SENAPE, SEDANO.</p> <p>mozzarella 44% (cow's MILK, salt, rennet, LACTIC ferments), breading (soft WHEAT flour type "0", dried parsley, brewer's yeast, salt, parika powder), batter (water, WHEAT flour, salt), basil pesto 8% [olive oil, basil (min. 25%), grana padano DOP (MILK, salt, rennet, preservative: lysozyme-EGG protein), pine nuts, Pecorino Romano DOP (sheep's MILK, salt, rennet), salt, garlic, antioxidant: ascorbic acid; acidifier: citric acid]. sunflower oil, thickener: vegetable fibers, methylcellulose, vegetable proteins.</p> <p>MAY CONTAIN: FISH, SOY, CRUSTACEANS, NUTS, MUSTARD, CELERY.</p>

ALLERGENI/INFORMATION ON ALLERGENIC COMPONENTS/ALLERGENS Reg. 1169/2011			
ALLERGEN TYPE	PRESENCE PRESENT	ABSENCE NOT PRESENT	CROSS- CONTAMINATION CROSS CONTACT
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)/	X		
Crustaceans and shellfish products			X
Eggs and egg products	X		
Fish and fish products			X
Peanuts and peanut products		X	
Soy and soya products			X
Milk and milk-based products (including lactose)	X		
Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Queensland nuts) and products			X
Celery and celery products			X
Sesame seeds and sesame products		X	
Mustard and mustard products			X
Sulphur dioxide and sulphites in concentrations above 10 mg/kg as SO ₂		X	



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Lupine and Lupine-based products		X	
Molluscs and mollusc products		X	

OGM/GENETIC MODIFICATIONS O.G.M.

PRODUCT FREE FROM GENETICALLY MODIFIED ORGANISMS ACCORDING TO EC REGULATION 1829/2003 AND 1830/2003

METODO DI PREPARAZIONE/COOKING METHOD

in forno tradizionale: posizionare su teglia il prodotto ancora surgelato e cuocere in forno caldo a 200° per 5-6min. in friggitrice ad aria: cuocere a 200°c per 5-6 min/ in traditional oven: bake at 200°c for 5-6 minutes, in air fryer: cook at 200°c for 5-6 minutes.

In a traditional oven: place the frozen product on a baking sheet and bake in a hot oven at 200 ° for 5-6min. In traditional oven: bake at 200°C for 5-6 minutes, in air fryer: cook at 200°C for 5-6 minutes.

UNA VOLTA SCONGELATO IL PRODOTTO NON RICONGELARE, CONSERVARE IN FRIGO E CONSUMARE ENTRO 24H/ONCE THE PRODUCT HAS THAWED, DO NOT REFREEZE, STORE IN THE REFRIGERATOR AND CONSUME WITHIN 24 HOURS.

To be consumed after cooking. Individual workpieces are subject to 10% weight fluctuation

STORAGE METHODS

IN THE FREEZER	
**** O *** (-18°C)	18 MONTHS
** (-12°C)	1 MONTH
* (-6°C)	1 WEEK
IN THE ICE COMPARTMENT	
	3 DAYS

NUTRITIONAL INFORMATION

(average values referred to 100 g of product)

ENERGIA/ENERGY VALUE	kJ 1087/ kcal 259
GRASSI/FATS	11 g
di cui saturi/of which saturates	4.5 g
CARBOIDRATI/CARBOHYDRATES	26 g
Di cui zuccheri/of which sugars	0.7 g
PROTEINE/PROTEINS	14 g
SALE/SALT	1.4 g

MICROBIOLOGICAL PARAMETERS MICROBIOLOGICAL REQUIREMENTS	U.M.	ACCEPTANCE LIMITS ACCEPTANCE LIMITS
C.M.T./T.M.C.	Ufc/g	10 ⁶
TOTAL COLIFORMS/COLIFORMS	Ufc/g	10 ⁵
E. COLI	Ufc/g	10 ³
LIEVITI/YEASTS	Ufc/g	10 ⁶
SOCKET/MOULD	Ufc/g	10 ³
STAFILOCOCCUS AUREUS	Ufc/g	<100
LISTERIA MONOCYTOGENES	Ufc/g	11-110
SALMONELLA	Ufc/25g	ABSENT

The parameters reported have been defined according to current regulations, the guidelines of the Istituto Alimenti Surgelati and the experimental tests carried out on the products in question.

The microbiological parameters reported are to be considered indicative as the product should be consumed only after cooking.

QUALITY CONTROL

CERTIFICAZIONE GLOBAL STANDARD FOR FOOD SAFETY (BRC): CERTIFICATO N. P1539 RILASCIATO IN DATA 17/07/2012

DALL'ISTITUTO DI CERTIFICAZIONE CERTIQUALITY/BRC CERTIFICATION N. P1539 ISSUED ON 17/07/2012 BY CERTIQUALITY

INTERNATIONAL FOOD STANDARD (IFS) CERTIFICATION: CERTIFICATO N. P1540 ISSUED ON 17/07/2012 BY THE CERTIFICATION

INSTITUTE CERTIQUALITY/IFS CERTIFICATION N. P1540 ISSUED ON 17/07/2012 BY CERTIQUALITY

ENVIRONMENTAL MANAGEMENT SYSTEM CERTIFICATION: CERTIFICATE N. D02304-R2 ISSUED ON 15/12/2004 BY

CERTITALIA/ISO 14000 N. CERTIFICATION ISSUED ON 15/12/2004 BY CERTITALIA

Production process kept under constant control through the H.A.C.C.P. system as required by EC Reg. 852/04 / Transport carried out under controlled temperature pursuant to EC Reg. 37/05, Ministerial Decree 493 of 25/09/95 and Legislative Decree 110/92 on the transport of frozen food



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IMBALLAGGIO PRIMARIO/SALES UNIT	
PESO SINGOLO PEZZO INDIVIDUAL WEIGHT	20g circa (i singoli pezzi sono soggetti a oscillazioni di peso del +/-10% imputabili alla loro artigianalita') About 20 g (The single pieces may have 10% weight variation)
N° PEZZI PER CONFEZIONE N° PIECES/SU	Circa 50/About 50
PESO NETTO CONFEZIONE NET WEIGHT/SU	1000 g e
DIMENSIONI CONFEZIONI DIMENSION	24,0x26,0 cm
PESO CONFEZIONE VUOTA PACKING WEIGHT	18g
MATERIALE DI CONFEZIONAMENTO PACKING MATERIAL	POLIETILENE (idoneo al contatto alimentare in conformità al REG. UE 10/2011-REG.CE 1935/04-DM.21/03/73 e successive modifiche ed integrazioni) POLYETHYLENE (suitable for food contact in accordance with REG. UE 10/2011-REG.CE 1935/04-DM.21/03/73 and amendments)

IMBALLAGGIO SECONDARIO (UVE)/TRADE UNIT	
N° CONFEZIONI PER UVE SU/TU	5
DIMENSIONI UVE DIMENSION	mm 390 X 260 X 153
PESO CARTONE VUOTO PACKING WEIGHT	g 385
PESO NETTO UVE NET WEIGHT	Kg 5
PESO LORDO UVE GROSS WEIGHT	5,385g
MATERIALE DI CONFEZIONAMENTO PACKING MATERIAL	Cartone ondulato in materiale kbFFUSK/22262/EB Corrugated cardboard KBBFUSK/22262/EB

SCHEMA DI PALLETIZZAZIONE/PALLETIZATION			
N° UVE PER STRATO TU/LAYER	9	DIMENSIONI PALLET PALLET DIMENSION	cm 180x120x80 circa
N° STRATI PER PALLET LAYERS	12	PESO LORDO PALLET GROSS WEIGHT	Kg 596 circa
N° UVE PER PALLET TU/PALLET	108	PESO NETTO PALLET NET WEIGHT	Kg 540 circa
N° CONFEZIONI PER PALLET SU/PALLET	540		