



Technical sheet

Issue Date: 02/05/2022

Mascarpone UHT 1Kg

Code: 785_ST_F rev 00

Product code	785			
EAN code	8002670007855			
Product name	MASCARPONE UHT OVERSEAS			
Brand	Granarolo			
Name under which the product is sold	Long life UHT Mascarpone cheese			
Ingredients List	Pasteurized Cow Milk Cream, Pasteurized Cow Milk, acidity regulator: citric acid (INS 330)			
Net Weight	1 kg			
Shelf life (best before date)	270 days			
Transpot & Storage conditions	Keep refrigerated 2- 4°C			
Allergen	Milk and products thereof (including lactose)			
Pallet	Pieces per carton	N° layers x pallet	N° carton x layer	N° carton x pallet
	12	6	12	72
Production batch	LX YDDD- Where S=Batch X=Letter identifying plant of production Y= Last digit year of production DDD=Day of production (001-365) --=Packing line			
NUTRITIONAL INFORMATION				
Parameter	Unit	Average qty per 100g		Average qty per serving (30g)
Energy	kJ/kcal	1415/343		425/103
Fat	g	35		10,5
of which saturated	g	23,5		7
of which monounsaturated	g	9,2		2,8
of which polyunsaturated	g	1,7		0,5
of which trans	g	0,9		0,3
Cholesterol	mg	112		34
Carbohydrate	g	2,5		0,8
of which sugars	g	2,5		0,8
Fiber	g	0		0
Protein	g	4,4		1,3
Salt	g	0,1		0,03
Sodium	mg	40		12
Microbiological characteristics at shipping				
Parameter		Target value	Reject limits	
Stability after 7 days at 55°C (*)	pH	6,3	6,15	6,45
		absence of swelling and clot	presence of swelling and clot	
Stability after 15 days at 30°C(*)	pH	6,3	6,15	6,45
		absence of swelling and clot	presence of swelling and clot	
Total coliforms	ufc/g	< 10	10	
Escherichia Coli	ufc/g	< 10	10	
Listeria monocytogenes	ufc/25g	absent	Present	
Salmonelle spp:	ufc/25g	absent	Present	
Stafilococcus aureus	ufc/g	< 10	10	
Sensory Standard				
	Unit	Target value	Reject limits	
Color		white	yellow	
Aroma		characteristic, delicate	sour	
Flavour		of fresh cream	bitter sour	
Chemical-physical characteristics at shipping				
Parameter	Unit	Target value	Reject value min	Reject value max
pH	//	6,30	6,15	6,45
Moisture	%	56,00	54,00	58,00
Milk Fat	%	35,00	34,00	36,00
Protein	%	4,40	3,90	4,90
Fat/dry matter	//	80,0	77,5	82,5
Production Plant Health mark Soliera (MO), via Verdi,74 IT 08 4 CE	Quality Certification ISO 22000 - 45001 - UNI EN ISO 14001 - BRC - IFS			