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FROZEN BURRATA - VIBI BRANDED
50 g x 5 pcs. in THERMOSEALED PANS
PRODUCT SPECIFICATION - EU PALLET



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Rev. 01 del 08/12/2022

GENERAL INFORMATION

Product name	Vibi Branded Frozen Burrata from premium quality Italian cow milk
Product description	Frozen Burrata from cow milk, rounded shaped
Product code	9LA0250MZ010
Ref. Product Specifications	Rev. 01 del 08/12/2022
HS code	04061080
Country	Italy
Shelf Life from manufacturing	12 months
Preparation Instructions	The frozen product must be stored at -18° C and consumed before its expiry date. The sealed product must be thawed in the refrigerator at +4° C for about 12 hours and stored at +4° C. Consume within 7 days of thawing the sealed product. Do not refreeze. Once opened, consume within 48 hours.
Recommendations for Use	To enjoy the product at its best, keep it at room temperature for about 30 minutes before serving. Product subject to natural weight loss.
Product Net weight	250 g of rounded shaped burrata (50 g / 1.75 oz. x 5) x 8 pans = 2 Kg / 70.45 oz.
Product Gross Weight	4 Kg (trays and outer case weights included)
Product Typology	Frozen
Product Category	Mozzarella cheese
Product Status	APPROVED
EAN Code	8033765244190

PALLET COMPOSITION

Primary Pack	Food grade thermosealed plastic pans
Pans per Carton	8
Cartons per Layer	13
Layers per Pallet	15
Carton Net Weight	2 Kg
Carton Gross Weight	4 kg
Carton Dimensions	30x23x13,5 cm
Cartons per pallet	195
Pallet Dimensions	80x120 cm
Pallet Typology	EU PALLET
Pallet Height	218 cm
Pallet Total Weight	795



STORAGE

Storage Instructions	To keep the product in the freezer at -18°C until the Shown Expiry Date
Organoleptic Characteristics	Organoleptic characteristics BURRATA Colour: pearl white Aroma: typical Taste: characteristic of fresh milk
Batch Code Decoding	Look at the Expiry Date (DD/MM/YYYY)
Expiry Date Decoding	(DD/MM/YYYY)

INGREDIENTS AND NUTRITIONAL VALUES

Ingredients List	Pasteurised milk, UHT cream 48% (cow's milk cream, modified maize starch E1422, milk protein, stabilizers: carrageenan E407, sodium carboxymethyl cellulose E466; emulsifiers: mono- and of glycerides of fatty acids E471, lactic acid esters of mono- and diglycerides of fatty acids E472b), salt, microbial rennet, milk enzymes, acidity regulator: lactic acid E270.
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MICROBIOLOGICAL PARAMETERS	U.M.	AVERAGE VALUES	MAXIMUM VALUES*	CHEMICAL PARAMETERS	UNIT OF MEASUREMENT	VALUES
Coliforms Tot.	Ufc/gr	100	1000	p.H.	%	5,90 - 6,40
Escherichia coli	Ufc/gr	<10	100	Humidity	%	> 63
Staphylococcus Aureus	Ufc/gr	<10	100	MFFB	%	75 - 84
Salmonella SPP	Ufc/25gr	Absent		Oily matter	%	> 45
Listeria Monocytogenes	Ufc/25gr	Absent				
NO O.G.M.		EC Reg. 1441/2007				

Average Nutritional Values in 100 g

Energy KJ/Kcal	975 / 233
Protein g	11,1
Fat g	20
<i>of which Saturated g</i>	14,1
Carbohydrates g	2,3
<i>of which Sugar g</i>	2,2
Fiber g	0,1
Salt g	0,51

ALLERGENS DECLARATION AND KIND OF PRESENCE

Cereals containing Gluten and products thereof	Absent
Peanuts and products thereof	Absent
Soybeans and products thereof	Absent
Nuts and products thereof	Absent
Sesame seeds and products thereof	Absent
Celery and products thereof	Absent
Mustard and products thereof	Absent
Eggs and products thereof	Absent
Lupin and products thereof	Absent
Milk and products thereof	Ingredient
Fish and products thereof	Absent
Crustaceans and products thereof	Absent
Molluscs and products thereof	Absent
Sulphur dioxide and sulphites	Absent

PRODUCT PHOTOS AND RELEVANT NOTES

Burrata can be described as a jewel of the Apulian dairy tradition. Its rounded shape and appetising structure, consisting of a pouch of pasta filata with a soft heart of mozzarella cheese and cream, make it one of the most famous and appreciated products on tables all over the world. The Italian Vegetarian Association has certified Burrata Pugliese as a vegetarian product, as no animal rennet is used in its production.

Freshly produced using the IQF and BQF technique, it is BRC, IFS and BRC GS certified for deep-freezing.

