

TECHNICAL SHEET

Item code	Issue date	Review date
A40198	Jun/30/2015	Mar/11/2019

Quality Manager
PCQI Fabio
Marchesi



PRODUCT INFO

BRAND	AMBROSI
PACK SIZE	8/7 ounces
TYPE OF WEIGHT	EW
INGREDIENTS	Buffalo milk, natural whey starter, rennet, salt
ALLERGENS	milk
TYPE OF MILK	water buffalo
MILK TREATMENT	pasteurized
RENNET TYPE	animal
AGED	fresh
SHELF LIFE	28 days
COUNTRY OF ORIGIN	ITALY
RIND	thin and soft
STORAGE	keep in the fridge at + 4 ° C

PRODUCT DESCRIPTION

Mozzarella di Bufala Campana PDO. Italian "pasta filata" cheese, made from buffalo pasteurized milk.

COLOR/ APPEARANCE:	porcelain white
BODY/TEXTURE:	stretch
FLAVOR:	sweet lactic fermentation

PHYSICAL/CHEMICAL

MOISTURE:	max 65%
PH:	5.25 +/-0.1
AW:	0.97
FDM:	>52%

MICROBIOLOGICAL

COLIFORM:	<1000
E.COLI	<10
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<10
YEAST & MOLD:	<10

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	in tub with brine
DIMENSIONS LHW (in):	3.70 x 2.72
NET WEIGHT LBS:	3.53

SECONDARY PACKAGING

DESCRIPTION:	Styrofoam box
DIMENSIONS LHW (in):	15.20 x 10.63 x 4.80
GROSS WEGITH LBS:	7.46

PALLET INFORMATION

PALLET TYPE:	UE
TI/HI	9 x 10
CASES PER PALLET	90

ITEM DETAILS

UPC EACH	8002503404592
UPC CASE	10853671006188

Nutrition Facts

7 servings per container

Serving size 1 oz (28g)

Amount Per Serving

Calories **80**

% Daily Value*

Total Fat 7g	9%
Saturated Fat 4.5g	23%
<i>Trans</i> Fat 0g	
Cholesterol 15mg	5%
Sodium 80mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 0mg	0%
Potassium 11mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INFO

LACTOSE FREE:	no
GLUTEN FREE:	yes
ORGANIC:	no
KOSHER:	no
HALAL:	no
GMO:	no

Water Buffalo's milk Mozzarella is the queen of Italian pasta filata cheese. The origins of this product are traced back to the Italian town of Aversa, in the province of Caserta (Campania region in Southern Italy).

The Parente Family has been raising herds of water buffalo on their family run farms since 1919. They produce the Mozzarella Di Bufala DOP (protected denomination of origin) cheese in their own creamery following the standards set forth by the consorzio. Enjoy the Mozzarella Di Bufala as is, or as a Caprese Salad with sliced tomatoes, fresh basil leaves, salt, pepper, and a drizzle of extra virgin olive oil.



Ambrosi Food USA offers its American customers the ability to purchase directly in the US a vast assortment of the highest quality products. From cheeses produced in its own facilities to cheeses hand selected and made by the best artisan cheesemakers, Ambrosi USA provides a wide range of Italian cheeses.



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MOZZARELLA DI BUFALA CAMPANA DOP

7oz Tub



For more information visit
www.ambrosifoodusa.com