



VENETUS fresco

PHYSICAL CHARACTERISTICS	
SEASONING:	20 days at least
SIZE:	30/40 cm diam., 11/15 cm h
CRUST:	thin and elastic
SHAPE:	cylindrical with straight or slightly convex sides; flat or almost flat
WEIGHT:	11 - 15 Kg
PASTE:	holes marked and irregular, white or slightly yellowish color
TASTE:	delicate and pleasant

VENETUS AS VENETO, THE VENICE REGION, LAND RICH IN SCENTS AND FLAVORS. VENETUS FRESCO SELECTED BY LUCIO STEFANI WAS BORN HERE. IT MELTS IN YOUR MOUTH AT THE FIRST TASTE AND IT GIVES A SOFT AND DELICATE MILK FLAVOR. PERFECT FOR EACH COURSE, IT IS ABLE TO ENHANCE EACH FLAVOR, SINCE IT IS UNIQUE.

SIZE	Whole form (variable weight and volume)
CODE	VF10
BRAND	Lucio Stefani
LOGISTICS EAN CODE	9803294784110
LOT EXPRESSION	Number
SEASONING MINIMUM	20 days
STORAGE TEMPERATURE	10/15 °C
UNIT OF SALE	Packing
HANDLING UNIT	Packing
SANITARY IDENTIFICATION CODE	IT 05 076 CE

INGREDIENTS

COW MILK, SALT, RENNET. ON THE CRUST (NOT EDIBLE): PRESERVATIVES E203, E235. COLORED WITH E150d-E160b-E172

NUTRITIONAL VALUES (per 100 g)	
ENERGY (kcal / kj)	368 / 1526,5
PROTEINS (g)	24,5
LIPIDS (g)	30
LIPIDS PERCENTAGE (%)	44
CALCIUM (mg)	805

PACKAGING			PACKING		
TYPE	GROSS WEIGHT	SIZE	TYPE	GROSS WEIGHT	SIZE LxWxH
Absent, with pelure on the surface	11/15 kg	30/40 cm diam, 11/15 cm h	Cardboard box	0,60 Kg	37x37x16 internal cm

PALLET						
TYPE	PACKINGS PER LAYER	LAYERS PER PALLET	PACKINGS PER PALLET	SIZE LxWxH	GROSS WEIGHT	PROTECTION
EPAL Pallet	6	4	24	120x80x70,5	380 Kg	wrapped with ribbon

MICROBIOLOGICAL CHARACTERISTICS*

PARAMETER	UM	AVERAGE VALUES	TOLERANCE
Lysteria monocytogenes	ufc	Absent in 25 g	No
Stafylococcal Enterotoxins	-	Undetectable in 25 g	No
E. coli	ufc/g	Absent	c =2

* Normative references: Reg CE 2073/05. n= number of units in the specimen; m= limit within the result is satisfactory; M= limit above which the result is unsatisfactory; c= number of sampling units whose values are between m and M.

MICROBIOLOGICAL AND SANITARY CHARACTERISTICS

PARAMETER	AVERAGE VALUES
Pathogens	Absent
S. Aureus	M < 1.000 per g
E.coli	M < 1.000 per g
Coliforms 30°C	M < 100.000 per g

CHEMICAL CHARACTERISTICS

PARAMETER	UM	AVERAGE VALUES (100 g)
Acidity	pH	5,4
Humidity	%	39,5
Dry Residue	g	61
Sodium Chloride	g	1,7

ALLERGENS*

ALLERGEN	PRESENCE DUE TO RECIPE OR NATURE OF THE PRODUCT	PRESENCE DUE TO CROSS COMBINATION
Cereals containing gluten	No	No
Shellfish and derivatives	No	No
Eggs and derivatives	No	No
Fish and derivatives	No	No
Peanuts and derivatives	No	No
Soy and derivatives	No	No
Milk and dairy products (lactose included)	Yes	No
Nuts	No	No
Celery and derivatives	No	No
Mustard and derivatives	No	No
Sesame seeds and derivatives	No	No
Sulfure dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO ₂	No	No
Lupins and derivatives	No	No
Molluscs and derivatives	No	No

* Normative References: D.leg. 109/1992, section III and subsequent amendments