Cagliata

48 % fat in dry matter · unripened curd · euroblock

Cagliata / 48 % FDM

Version **01** Date **11-11-2026**

1 Product Name or Description

PRODUCT NAME	SPECIES	COMBINED NOMENCLATURE CODE
Cagliata	Cow milk	**0406 10**

COUNTRY OF ORIGIN	IDENTIFICATION MARK	PRODUCTION PLANT
European Union (country confirmed on each offer)	Stated on the health certificate	EU-approved dairy (Reg. (EC) No 853/2004)

Description	Unripened rennet cheese (cagliata) in euroblock, 48 % fat in dry matter, made from pasteurised standardised cow's milk. Raw material for pasta filata (mozzarella, pizza cheese).
Ingredients	Pasteurised milk, stabiliser calcium chloride, microbial rennet, lactic acid bacteria, salt.
Colour	White to pale yellow, uniform
Rind, eyes	Smooth; slight mould or bag impressions allowed. No eyes; single small eyes near the skin allowed
Taste and smell	Typical of fresh cheese, clean, slightly sour

2 Quality Specifications

PHYSICAL AND CHEMICAL ANALYSIS

Parameter	Specification
Fat in dry matter	48 %
Water content	44 ± 2 %
pH	5.4 – 5.7
Salt	max. 1.0 %
Foreign matter, pests	Not acceptable

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MICROBIOLOGICAL ANALYSIS

Parameter	Specification
Salmonella	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Coagulase-positive staphylococci	m = 100, M = 1,000 cfu/g (n = 5, c = 2)
Coliforms	max. 100 cfu/g
Yeasts	max. 100 cfu/g
Moulds	max. 100 cfu/g

3 Packaging

Unit	Details
Unit	Euroblock; block weight confirmed on each offer
Container	40' reefer container; tonnage confirmed on each offer

4 Shelf Life & Storage

- Shelf life: confirmed on each offer
- Store in cool, clean rooms free from foreign odours, at 0 – 6 °C

5 Other Parameters

Allergens Milk and products thereof (including lactose).

GMO Not produced from genetically modified organisms.

Contaminants Heavy metals, aflatoxin M1, dioxins and PCBs within EU limits (Reg. (EU) 2023/915); pesticide residues per Reg. (EC) 396/2005; antibiotics per Reg. (EU) 37/2010.

Documents Health certificate, certificate of analysis and certificate of origin for each shipment. Halal certificate on request, confirmed on each offer.

Transportation Refrigerated (reefer) container, chilled, max. 6 °C. Not frozen unless agreed on the offer.

Note: The electronic version of this document is valid without signature.

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