



TECHNICAL SHEET

Mild provolone cheese piece 2 Kg app. vacuum packed

ST_ML_701.PTDTK0204000

Revision date: 01/08/2025

Revision nr.: 1

GENERAL INFORMATION

PRODUCT DEFINITION	Semi-hard, stretched curd cheese, produced from pasteurized cow's milk, with natural acidity from fermentation.
INGREDIENTS	Milk, salt and rennet.
TREATMENT	No surface treatment.
ORGANOLEPTIC PROPERTIES	Shape and size half moon External characteristics thin rind with a straw colour Internal characteristics firm and straw ivory paste with a few eyes Tasting notes sweet and pleasant
ORIGIN	Origin of milk: EU
MODE OF USE	The storage temperature is between + 4°C and + 8°C.
SHELF-LIFE	90 days from the date of packaging



NUTRITIONAL VALUE (MEDIUM VALUES /100g)

ELEMENT	UNIT OF MEASURE	AVERAGE VALUE
Energy	kJ	1458
Energy	kcal	351
Fat	g	28
of which saturates	g	20
Carbohydrates	g	0,8
of which sugars	g	0
Protein	g	24
Salt	g	2,0

CHEMICAL REQUIREMENTS

PARAMETER	UNIT OF MEASURE	REFERENCE VALUE
Moisture	%	< 45
Fat	% d.m	> 45
Protein	%	23 - 27
Sodium chloride	%	1,5 - 2,5

MICROBIOLOGICAL REQUIREMENTS

PARAMETER	UNIT OF MEASURE	REFERENCE VALUE
Escherichia coli	UFC/g	< 100
Coagulase-positive staphylococci	UFC/g	< 100
Listeria monocytogenes	/25 g	Absent
Salmonella spp	/25 g	Absent



TECHNICAL SHEET

Mild provolone cheese piece 2 Kg app. vacuum packed

ST_ML_701.PTDTK0204000

Revision date: 01/08/2025

Revision nr.: 1

LIST OF ALLERGENS

Allergens	Present	Cross contamination	Source
Cereals containing gluten and products thereof	☐	☐	
Crustaceans and products thereof	☐	☐	
Eggs and products thereof	☐	☐	
Fish and products thereof	☐	☐	
Peanuts and products thereof	☐	☐	
Soybeans and products thereof	☐	☐	
Milk and products thereof (including lactose)	☒	☒	Milk
Nuts and products thereof	☐	☐	
Celery and products thereof	☐	☐	
Sesame seed and products thereof	☐	☐	
Sulphur dioxide and sulphites	☐	☐	
Lupin and products thereof	☐	☐	
Molluscs and products thereof	☐	☐	
Mustard and products thereof	☐	☐	

LEGAL REQUIREMENTS

HACCP

The company works and operates in accordance with the Community regulations contained in the Hygiene Package Reg. 852/2004 and 853/2004 and associated regulations. The company has adopted a system of Hazard analysis and critical control points (HACCP), in order to identify the critical phases for consumer safety and protection. The internal traceability system, according to Reg. 178/2002 and subsequent updates, ensures the traceability of all products.

TRACEABILITY

The traceability of the product is based on the batch number L YXXX (Y year XXX day Julian calendar (example: L 1062: 1 = 2018; 062 = march 3rd), printed on primary and secondary packaging.

GMO

The product does not form part of the products covered by the regulation of GM food, as required by EC regulations n° 1830/2003 and 1829/2003, since it is considered as a product derived from a metabolic process that converts raw materials. The product does not contain GMO.

IONIZING RADIATION

The product is not treated with ionising radiation.

PACKAGING

All the materials in contact with the product shall respect legislative requirements.

LOGISTICAL INFORMATION

Item number	Unit/box	Type	Description	EAN code	Package size (LxWxH) mm	Packaging weight (g)	Box/Layer	Layer/Pallet	Box/Pallet
701.PTDTK0204000	4	Primary packaging	co-extruded shrink-wrap	2233929	150x180x90	12	8	6	48
		Secondary packaging	American cardboard	98001605003248	400x286x185	541			

PALLET TYPE: EPAL 1200x800 mm

PRODUCTION PLANT

Brazzale SpA - Via Giovanni XXIII 2, 36030 Monte di Malo (VI) Italia



Brazzale SpA Via Pasubio 2, 36010 Zanè (VI) - Tel. +39 0445 313900 - Email: info@brazzale.com

The document belongs to Brazzale S.p.A. and couldn't be copied or disclosed to third party without a written authorization by Brazzale S.p.A. management. This document could be often modified and/or updated; we recommend users to be sure get latest release.