



TECHNICAL SHEET OF PRODUCT
MASSERIE AMICHE S.r.l.



“BURRATA”

PRODUCT DESCRIPTION AND ORGANOLEPTIC CHARACTERISTICS

Traditional product of the dairy belt of Apulia, the burrata is a delicious bag of thin mozzarella pasta with a hearth of panna cream and wires of mozzarella cheese. It tastes soft and a little bit velvety. A wonderful dish.



TRADING NAME: “BURRATA”

PRODUCTION PLACE: “CE IT N8985 C”

INGREDIENTS: milk, cream, rennet, salt

ALLERGENS: Milk and milk-based products

OTHER INFORMATION: Organic product

FORMAT AVAILABLE : 50gr conf. 300gr, 500gr, 1kg
75gr conf. 150gr, 750gr
100 g,
100gr conf. 300gr, 500gr, 1kg, 3kg
125gr conf. 750gr, 1kg
150gr conf. 150gr, 300gr, 900gr

PACKAGING: sachet, leaf, dry

NISI & C. SYNTHESY S.C.S.

FOOD SAFETY – ENVIRONMENTAL SAFETY - AUDITING - RESEARCH BODY COMPONENT
CONTINUOUS TRAINING - COMPONENT FIND S.R.L. (SPIN OFF OF THE UNIVERSITY OF BARI)
AGROZOOTECNICA CONSULTING ACCREDITED IN PUGLIA AND BASILICATA

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CONSERVATION METHOD: Refrigeration (0-4°C)

SHELF LIFE: 15 days

Features

chemical / microbiological: Complies with the limits set by current community legislation

NUTRITIONAL VALUES (CALCULATED ON 100 GR OF PRODUCT)*		
Parameters	Unit of measure	Value
Energy value	Kcal/KJ	287/1186
Fats	g	25,7
Saturated Fats	g	15,01
Protein	g	12,10
Carbohydrates	g	1,80
- of which sugars	g	1,80
Salt (NaCl)	g	0,34

*the values shown are the result of specific analytical determinations and / or bibliographic searches.

Bari, December 18, 2019

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