

## ORGANIC CERTIFIED RICOTTA

### Description

The organic ricotta is obtained from organic milk through a coagulation process.

The ingredients are: organic cow's milk (99,5%), salt (0,4%), lactic acid (0,1%).

Organic ricotta does not contain added flavours, colours, preservatives of any kind. Colour is white, soft and creamy consistency, typical taste and smell.

### Certification, GMO, origin

The product is certified by AIAB, NOP.

The product is GMO free

100% italian product

Allergens List			
<b>milk protein</b>	Yes	<b>legumes/pulses</b>	Absent
<b>lactose</b>	Yes	<b>nut oil</b>	Absent
<b>eggs</b>	Absent	<b>peanuts</b>	Absent
<b>soya protein</b>	Absent	<b>peanut oil</b>	Absent
<b>soya oil</b>	Absent	<b>sesame</b>	Absent
<b>gluten</b>	Absent	<b>sesame oil</b>	Absent
<b>wheat</b>	Absent	<b>glutamate (E620-E625)</b>	Absent
<b>rye</b>	Absent	<b>sulphite (E220 - E228)</b>	Absent
<b>beef - animal rennet</b>	Trace	<b>coriander</b>	Absent
<b>pork</b>	Absent	<b>celery</b>	Absent
<b>fish</b>	Absent	<b>carrot</b>	Absent
<b>shellfish and crustaceans</b>	Absent	<b>lupine</b>	Absent
<b>maize</b>	Absent	<b>mustard</b>	Absent
<b>cocoa</b>	Absent		

### Physic-chemical information/100 g

Fats:	7,5-9,5 g
Fats on the dried product:	39-41 g
pH:	5,6-6,2
Salt:	0,3-0,5 g
Moisture:	78-80 g
Proteins:	7,5-9,5 g
Ashes:	0,5-1,5 g
Kcal:	123
K/100 g:	0,68 g;
Salt:	1,34 g
Magnesium:	43 mg;

### Microbiologics

Salmonella:	Absent in 25 g
Listeria monocytogenes:	Absent in 25 g
Total choliforms:	<1000 UFC/g
E. Coli:	<100 UFC/g
Staphilococcus COAG:	<100 UFC/g

### Shelf life

30 days after packing if stored at a temperature between +0 and +4°C

### Packing and logistics

5 kg plastic bucket wrapped with a film Ny/PP in cardboard boxes.

**SOME DETAILS MAY CHANGE WITHOUT ADVISE**

For more information: [info@projects.com](mailto:info@projects.com)  
Tel: 0033 1 30 21 68 07 / 0033 685 40 36 20 Fax: 0033 1 39 51 53 74