

SAP No: 109981

# Perfect Italiano™ Original Ricotta, 6 x 500 g

Fonterra Brands Australia Pty Ltd | Version 2 | Date: 18/9/2017

## Product Description

Perfect Italiano™ Original Ricotta is an Italian style whey cheese, with a smooth texture and distinct light flavour. It is an ideal base for flavours, making it a versatile cheese that can be used in both sweet and savoury dishes.

Perfect Italiano™ Original Ricotta is packed in a 500g reclosable tub.

## Claims and Trademarks

Source of Protein

The PERFECT ITALIANO and FONTERRA DAIRY FOR LIFE logos are trade marks of the Fonterra Group of Companies.

## Suggested Uses

Makes a great alternative to cream cheese, cream, butter and sour cream.

- Bake in cheesecake
- Stir through pasta
- Dollop on Pizza
- Spread over toast

## Ingredients

Milk, Milk Solids, Acidity Regulator (260), Salt, Preservative (202)

## Allergens & Advisory Statements

Contains: Milk & Milk Products

## Nutrition Information

NUTRITION INFORMATION			
Servings per package: 4			
Serving size: 125 g			
	Avg Quantity per 125 g Serving	% Daily Intake per serving †	Avg Quantity per 100 g
Energy (kJ)	715 kJ	8%	572 kJ
Protein	10.9 g	22%	8.7 g
Fat, total	12.2 g	17%	9.8 g
- saturated	8.6 g	36%	6.9 g
Carbohydrate	4.5 g	1%	3.6 g
- sugars	4.5 g	5%	3.6 g
Sodium	229 mg	10%	183 mg

†Percentage Daily Intakes are based on an average adult diet of 8700 kJ

## Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	No
Organic Certified	N/A

## Typical Organoleptic Analysis

Odour	Clean, fresh aroma
Flavour	Fresh and creamy, free from foreign taints
Texture	Light, smooth and creamy

## Typical Physical Analysis

Colour	White to off-white
Functionality	Spoonable texture

## Typical Microbiological Analysis

E.coli	Not detected in 1g
Yeasts	≤ 100 cfu/g
Moulds	≤ 100 cfu/g
Listeria	Not detected in 125 g
Salmonella	Not detected in 125 g

## Typical Chemical Analysis

Moisture	72.0 - 78.0%
Salt	0.35 - 0.55%
pH	5.7 - 5.95

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## Packaging Details

APN No:	9300665068256
TUN No:	19310053102551
Unit Net Weight :	500 g e
Packaging Format	Product is packed in a thermoformed plastic tub, sealed with a foil layer and plastic lid. Units are packed in a perforated (shelf ready) cardboard carton to allow easy opening, and display of the retail units.
Consumer Unit Dimensions (LxWxH)	95 x 75 x 108 mm
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	303 x 205 x 135 mm
Carton Net Weight	3.0 kg
Carton Gross Weight	3.3 kg
Cartons Per Pallet	140
Layers Per Pallet	7
Cartons Per Layer	20

## Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	180 Days
Secondary Storage Requirements	Once opened, keep refrigerated at or below 4°C
Secondary Storage Conditions	Consume within 5 days of opening

## Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Tub	DD.MM.YY HH:MM	04.02.15 09:19
Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	DD/MM/YY YYDDBBBB HHMM 0000	10/06/15 1507163402 1652 0079

## Country of Origin

Made in Australia

## Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.