

ITA128

BURRATA COW C. ARTIGIANA 125G

125g Cheese Burrata Cow C. Artigiana 1x

PRODUCT DESCRIPTION

Burrata : a firm, pasteurized cow's milk shell surrounds a luxuriously creamy stracciatella center. Stracciatella, made by hand-tearing fresh curds, adds a delightful textural contrast to every bite.

Brand	Caseificio Artigiana
Manufacturer Product Code	ITA128
Manufacturer Version Number	1
Product Type	Food
Product Category	Speciality Cheese
Storage Type	Chilled
Erudus ID	b054ddf0b6a74a54b5640afedf2cb608
Specification Type	Cheese



INGREDIENTS

Ingredient Declaration

Pasteurised **MILK**, UHT **MILK CREAM** (27%), salt, acidity regulator, lactic acid, coagulating enzyme.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	Yes	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

SUPPLEMENTARY
INGREDIENT
INFORMATION

Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

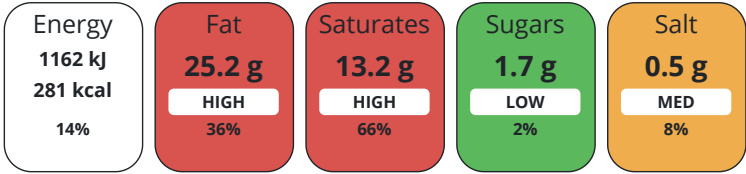
ADDITIVES

Product Contains:

DIET SUITABILITY

Vegetarian Diet	Certified
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Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 281kcal / 1162kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	1162 kJ	14%
Energy (kcal)	281 kcal	14%
Fat	25.2 g	36%
of which Saturates	13.2 g	66%
Carbohydrate	1.7 g	1%
of which Sugars	1.7 g	2%
Protein	11.8 g	24%
Salt	0.5 g	8%

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HANDLING &
STORAGE
INFORMATION

Directions For Use

For a smooth curd and outer layer, it is recommended to serve and consume the product at temperature range 15C to 20C.

Storage Instructions

Store chilled 0C to 4C.

Storage Instructions After Opening

Store chilled, use within 2 days of opening and within indicated expiry date

Shelf Life from Time of Production	15 Days
Shelf Life From Opening	2 Days

ORIGIN

Product Country of Origin	Italy
Additional Origin Details	Made in Puglia, milk origin UE 775/2018
Origin of the Primary Ingredient	Not Applicable

PRODUCT
CHARACTERISTICS

Standards Testing					
Microbiological Standards					
Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Salmonella (cfu/g or ml)		Every Batch	=0	0	25
Staphylococcus Aureus (cfu/g or ml)		Every Batch	<10	100	1
E. Coli (cfu/g or ml)		Every Batch	<100	1000	1
Yeast (cfu/g or ml)		Every Batch	<100	1000	1
Moulds (cfu/g or ml)		Every Batch	<10	100	1

SUPPLEMENTARY INFORMATION

Cheese Flavour Strength	Mild	Milk Type	Cow
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	Mould-ripened Cheese	No	Pasteurised	Yes
	ORGANOLEPTICS			
	Appearance			
	Stretched curd cheese bag, with a cream white colour. Smooth, uniform and elastic outer layer.			
	Aroma			
	Milky, fresh- sharp and delicate			
	Taste			
	Fresh, milky, sourish, savory. Not overly sour			
	Texture			
	Firm, pasteurized cow's milk shell surrounding a luxuriously creamy stracciatella center. Stracciatella, made by hand-tearing fresh curds, adds a delightful textural contrast to every bite.			
	CONFIGURATION	Case Configuration		Inner Pack Configuration
Total Quantity of Inner Components in		1 Units		
PRODUCT WEIGHTS	Outer Case			
	Inner Component			
	Outer Case			
	Outer Case Gross Weight		0.13 kg	
	Outer Case Net Weight		0.13 kg	
PRODUCT DIMENSIONS	Inner Component			
	Outer Case			
	Outer Case Depth		0 mm	
	Outer Case Width		0 mm	
	Outer Case Height		0 mm	
PALLET INFORMATION	Non Palletised		Yes	
	Marketing Description			
MARKETING INFORMATION	Bring the taste of Puglia to your kitchen with Burrata from Caseificio Artigiana, crafted with passion for over 20 years. Burrata's versatility makes it a favorite among professional chefs. Pair it with simple salads for a light and refreshing appetizer, or create show-stopping pasta dishes. It also complements cured meats beautifully, making it a perfect centerpiece for your charcuterie board.			
SAFETY & WARNINGS				
OTHER INFORMATION				
CONTACT INFORMATION	Address			
	Classic Fine Foods UK Ltd			
	291 Abbey Road			
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	London			
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