



2509

Cammino D'Oro Mozzarella 100g

header information

Regulated product name

IT: Mozzarella - Formaggio fresco a pasta filata.

DE: Mozzarella 45% Fett i. Tr.

FR: Mozzarella 45 % matières grasses par rapport à la matière sèche.

NL: Mozzarella 45% vetgehalte op droge stof.

BG: Сирене Моцарела (Mozzarella) в саламура. Масленост в сухото вещество минимум 45%

Brand name

Brand name: Cammino d'oro
Brand owner name: GOLDSTEIG Käsereien Bayerwald GmbH
Brand owner GLN: 4008432000007

Validity / status

05.01.2024 released

Contact and address data

Headquarters: GOLDSTEIG Käsereien Bayerwald GmbH, Siechen 11, 93413 Cham,
T:+49(9971)844-0, info@goldsteig.de
Management: Andreas Kraus, T: +49(9971)844-1015
Production: Georg Willmann, T: +49(9971)844-1075
Sales: Josef Wagner, T: +49(9971)844-1065
Administration: Alexander Stern, T: +49(9971)844-1085
Quality management: Barbara Fiedler, T: +49(9971)844-1700
Emergency number: T: +49(9971)844-2223

Manufacturer information

Manufacturer name: GOLDSTEIG Käsereien Bayerwald GmbH
Manufacturer GLN: 4008432000007

data of distributor

Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham, Germania
Target market: Italy
GDSN relevant: yes
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham, Allemagne
Target market: Belgium
Target market: France
GDSN relevant: yes
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham, Deutschland
Target market: Austria
Target market: Germany
GDSN relevant: yes
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham, Duitsland
Target market: Netherlands
Target market: Belgium
GDSN relevant: yes
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham, Германия
Target market: Bulgaria
GDSN relevant: yes

Further description

IT: Prodotto da:
DE: Hergestellt von:
FR: Fabriqué par:
NL: Geproduceerd door:
BG: Произведено от:

Manufacturer information communic. data

Communication channel code: Website
Communication channel link: www.goldsteig.it

Health mark

company Production facility name
DE BY 301 EG Siechen 11, 93413 Cham

Country of origin

Germany

Import information

Import classification EU type: Intrastat - A system for collecting information and producing statistics on the trade in goods between countries of the European Union (EU)
Import classification EU value: 04061030
Import classific third country
Import classific third Country

Ingredients

Ingredients table

Ingredient	Class	E num.	Trade item country of origin	<=>	Value	Unit
pasteurised cow's milk			Germany	>	96,5	%
			Czech Republic			
			Austria			
salt			Germany		0,50	%
			Austria			
microbial rennet			France	<	1,0	%
Dairy cultures			Italy	<	1,0	%
citric acid	Acid	E330	Thailand	<	1,0	%
			China			

Ingredient statement

IT: Ingredienti: LATTE pastorizzato, sale, caglio microbico, fermenti lattici (contiene LATTE), acidificante: acido citrico.
DE: Zutaten: pasteurisierte KuhMILCH, Salz, mikrobieller Labaustauschstoff, Milchsäurebakterienkulturen (enthält MILCH), Säuerungsmittel: Citronensäure.
FR: Ingrédients: LAIT de vache pasteurisé, sel, présure microbienne, ferments lactiques (contient du LAIT), acidifiant: acide citrique.
NL: Ingrediënten: gepasteuriseerde koeMELK, zout, microbiel stremmel, melkzuurbacteriën (bevat MELK), voedingszuur: citroenzuur.
BG: Съставки: Пасторизирано краве МЛЯКО, сол, сирищенензим от микробиален произход, млечнокисели култури (съдържат МЛЯКО), киселина: лимонена киселина.

Sensoric information

Sensoric information

appearance: closed surface, creamy white cheese without holes
texture: elastic to middle firm, typical fibrous structure
odour: neutral, little sour
taste: milky, little sour, little salty

Chemical average analysis

Chemical analysis

<i>Test characteristic</i>	<i><>= Value</i>	<i>Unit</i>	<i>Min.</i>	<i>Max.</i>	<i>Test method (chem.)</i>
Dry matter		%	35,0	40,0	Infrared Spectroscopy
Moisture		%	60,0	65,0	Calculated
Fat absolute		%	16,0	20,0	Infrared Spectroscopy
Fat in dry matter		%	45,0	50,0	Calculated
Sodium chloride		%	0,30	0,80	Infrared Spectroscopy
pH			5,80	6,20	VDLUFA C8.2
Water content in fat-free cheese mass		%	69,0	79,0	Calculated

Microbiological values pathogenic values**Pathogenic germs**

<i>Test characteristic (path.)</i>	<i><>= Value</i>	<i>Unit</i>	<i>Min.</i>	<i>Max.</i>	<i>Test method (path.)</i>
Salmonella	n.d.	CFU/25g			L 00.00-20
Listeria monocytogenes	n.d.	CFU/25g			L 00.00-32
E. Coli	< 100	CFU/1g			L 00.00-25
Staphylococcus Aureus	< 100	CFU/1g			L 00.00-55

Nutritional values/portion**preparation state of NI**

unprepared

Text nutritional values refer.

IT: Valori nutrizionali medi per

DE: Durchschnittliche Nährwerte je

FR: Valeurs nutritionnelles moyennes pour

NL: Gemiddelde voedingswaarde per

BG: Хранителна стойност за

Nutritional values

Nutritional values	Nutritional values declared	per 100 g	Unit	NI / 100g	per portion	Unit	NI / portion
Energy (kJ)	IT: Energia DE: Energie FR: Énergie NL: Energie BG: Енергийна стойност	1.016	kJ			kJ	
Energy (kcal)	IT: Energia DE: Energie FR: Énergie NL: Energie BG: Енергийна стойност	245	kcal			kcal	
Fat	IT: Grassi DE: Fett FR: Matières grasses NL: Vetten BG: Мазнини	18,5	g			g	
of which saturated fatty acids	IT: di cui acidi grassi saturi DE: davon gesättigte Fettsäuren FR: dont acides gras saturés NL: waarvan verzadigde vetzuren BG: от които наситени мастни киселини	13,0	g			g	
Carbohydrates	IT: Carboidrati DE: Kohlenhydrate FR: Glucides NL: Koolhydraten BG: Въглехидрати	1,5	g			g	
of which sugars	IT: di cui zuccheri DE: davon Zucker FR: dont sucres NL: waarvan suikers BG: от които захари	1,5	g			g	
Protein	IT: Proteine DE: Eiweiß FR: Protéines NL: Eiwitten BG: Белтъци	18,0	g			g	
Salt	IT: Sale DE: Salz FR: Sel NL: Zout BG: сол	0,50	g			g	

Diet Suitability

Vegetarian

Vegan

Suitable for

Not suitable for

Religious Certificates

Halal

Kosher

No

No

Genetically Modified Ingredients

without VLOG certificate

With declaration following 1829/1830

Yes

No

Nutriscore

Nutriscore: no

Nutriscore points:

Nutriscore attribute:

Allergens EU_14

Milk and products thereof (including lactose)	Contains
Eggs and products thereof	Does not contain
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Does not contain
Fish and products thereof	Does not contain
Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut, Queensland nut and products thereof	Does not contain
Peanuts and products thereof	Does not contain
Soybeans and products thereof	Does not contain
Celery and products thereof	Does not contain
Mustard and products thereof	Does not contain
Sesame seeds and products thereof	Does not contain
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	Does not contain
Crustacea and products thereof	Does not contain
Molluscs and products thereof	Does not contain
lupines and products thereof	Does not contain

Product information**Rennet type**

Rennet derived from mold and able to produce proteolytic enzymes

Cheese maturation process container type

Salt water or whey solution that cures cheese during maturation

Surface of cheese at end of ripening

No outside shell of cheese has formed during the cheese making process

Is rind edible

Statement not required/relevant

Other information

TERM

general information

DESCRIPTION

This product was produced in the Federal Republic of Germany. All informations are generated to the best of our knowledge and belief. The product complies with the current valid legislation of the Federal Republic of Germany and the European Union. The stated values are typical; seasonal aberrations are not excluded

Genetically Modified Organisms

Hereby we confirm that this product is NOT required to be labeled according to the guidelines of Regulation (EC) No 1829/2003 on genetically modified food and feed as well as Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms.

Ionizing Radiation

This product, including the ingredients used for manufacturing, is NOT treated with ionizing radiation.

Pharmacologically, active substances, pesticide residues and further contaminants

As a part of the raw milk monitoring, implemented at the company and the administrative inspection of plants, we confirm that the raw milk used in the manufacturing of this product

a) conforms with the Regulation (EG) No. 853/2004 laying down specific hygiene rules for food of animal origin. The raw milk comes from cows which showed no signs of infectious diseases that can be transmitted from milk to human.

b) was heat-treated in accordance to the prescribed conditions in Regulation (EG) No. 853 /2004, laying down specific hygiene rules for food of animal origin (Annex III, Paragraph, IX, Chapter II, subparagraph II, Sentence 1, letter a (i)) to ensure a negative reaction of the phosphatase test.

Further we confirm the compliance of the Regulation (EG) No. 37/2010 on pharmacologically active substances and their classification regarding maximum residue limit in foodstuff of animal origin, (EG) No. 396/2005 on maximum residue levels for pesticides in or on food and feed of plant and animal origin and (EG) No. 1881/2006 setting maximum levels for certain contaminants in foodstuff.

Packaging

The primary packaging materials used to manufacture the product comply with the following regulations, where applicable:

- Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food.
- Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food.
- Regulation (EG) No. 2023/2006 "Good Manufacturing Practice"
- Regulation (EC) No. 1907/2006 REACH/SVHC

Furthermore, the packaging materials used comply with the recommendations of the Federal Institute for Risk Assessment (BfR) on materials that come into contact with food.

Corresponding receipts are available to us and can be viewed on site if required. Ingredients with a specific migration limit never exceed the legally specified limit values.

The packaging, printing inks and ink used are constitutionally free of PVC/PVCD/chlorinated plastics and phthalic acid-based plasticizers. Technologically unavoidable traces are excluded.

Furthermore, these are produced without the use of mineral oil-based printing inks/materials

The primary packaging is produced without the use of UV-curing inks or is receptor-free of photoinitiators from the printing inks and therefore receptor-free of substances from the group TDI.

Weights and Dimensions

Hierarchy 0 data (base unit)

GTIN:	4008432025093
Data carrier type code:	EAN 13
Replaced trade item identifi.:	
Hierarchy:	Base unit
Depth:	35 mm
Width:	130 mm
Height:	125 mm
Net quantity	200,00 G
Net weight	200,00 G
Drained weight	100,00 G
Gross weight	202,57 G
Is trade item a variable unit:	no
Variable trade item type code:	
Var. weight allow. deviation %	
Variable weight range minimum:	
Variable weight range maximum:	
Is packaging marked returnable	no
Packaging type code:	Wrapper
Is trade item a consumer unit:	yes
Is trade item an orderableunit	no
Is trade item a despatch unit:	no
Is trade item an invoice unit:	yes

Hierarchy 1 data

GTIN:	4008432925096
Data carrier type code:	EAN 13
Replaced trade item identifi.:	
Hierarchy:	Carton
Number of next lower hierarchy	20
Depth:	397 mm
Width:	263 mm
Height:	100 mm
Net quantity	4.000,00 G
Net weight	4.000,00 G
Drained weight	2.000,00 G
Gross weight	4.221,50 G
Is trade item a variable unit:	no
Variable trade item type code:	
Var. weight allow. deviation %	
Variable weight range minimum:	
Variable weight range maximum:	
Is packaging marked returnable	no
Packaging type code:	Carton (CT)
Is trade item a consumer unit:	no
Is trade item an orderableunit	yes
Is trade item a despatch unit:	yes
Is trade item an invoice unit:	no

Hierarchy 2 data

GTIN:
 Data carrier type code:
 Replaced trade item identifi.:
 Hierarchy: Pallet
 Number of next lower hierarchy 72
 Depth: 1.200 mm
 Width: 800 mm
 Height: 944 mm
 Net quantity 288.000,00 G
 Net weight 288.000,00 G
 Drained weight 144.000,00 G
 Gross weight 324.317,70 G
 Is trade item a variable unit: no
 Variable trade item type code:
 Var. weight allow. deviation %
 Variable weight range minimum:
 Variable weight range maximum:
 Is packaging marked returnable yes
 Packaging type code: Pallet
 Is trade item a consumer unit: no
 Is trade item an orderable unit: no
 Is trade item a despatch unit: no
 Is trade item an invoice unit: no

Pallet data

Platform terms and conditions: Exchange Pallets
 Platform type code: Pallet 800 X 1200 mm
 Platform type: epal
 max. load height: < 1,20 m

Additional pallet data

Trade items/layer: 9
 Layers/pallet: 8
 Trade items/pallet: 72

Imprint cardboard

Wolke/Videojet: Shelf life on carton

Shelf life/storage**Shelf life**

Shelf life after production: 32 Days

Shelf life customer

Min. shelf life on delivery: 21 Days
 Shelf life after opening: 1 Days

Shelf life information

Shelf life: Type: Expiration Date - Limit of consumption or use of the product. Also: Use By Date or Maximum Durability Date. Meaning depends on the product context
 Shelf life code: shelf life,machine number, week of the year + day of the week: 05.11.14 M63 214 08:52
 Shelf life position: Backside

Has batch number

yes

Trade item temperature condition type code

Fresh - Never frozen

storage temperature information

<i>Storage handling temp min</i>	<i>Storage handling temp max</i>	<i>Target market</i>
0 °C	4 °C	Italy
2 °C	6 °C	Germany
2 °C	6 °C	Austria
2 °C	6 °C	Belgium
2 °C	6 °C	Bulgaria
2 °C	6 °C	France
2 °C	6 °C	Netherlands

Information transport temperature

<i>market/distribution center min</i>	<i>market/distribution center max</i>	<i>Target market</i>
0 °C	4 °C	Italy
2 °C	6 °C	Germany
2 °C	6 °C	Austria
2 °C	6 °C	Belgium
2 °C	6 °C	Bulgaria
2 °C	6 °C	France
2 °C	6 °C	Netherlands

Handling instructions

Refrigeration required

Consumer storage instructions

IT: Conservare in frigorifero da 0°C - +4°C. Dopo l'apertura conservare a +4°C nel proprio liquido di copertura e consumare entro le 24 ore. Conservare in frigorifero da 0°C - + 4°C. Da consumare entro:

DE: Nach dem Öffnen bei +2 °C bis +6 °C, vollständig mit der enthaltenen Lake bedeckt lagern und binnen 24h aufbrauchen. Bei +2 °C - +6°C mindestens haltbar bis:

FR: Conserver entre +2 °C et +6 °C. Après ouverture conserver entre + 2 °C et +6 °C entièrement recouvert de saumure, consommer dans les 24 heures. Conserver au frais à +2 °C - +6 °C max. et à consommer de préférence avant le:

NL: Gekoeld bewaren, +2 °C tot +6 °C. Na het openen bewaren tussen +2 °C en +6 °C, volledig bedekt met pekel, gebruik binnen de 24 uur na opening. Gekoeld bewaren tussen +2 °C - +6 °C. Ten minste houdbaar tot:

BG: След отваряне, съхранявайте от +2 °C до +6 °C, напълно покрита със саламура и използвайте в рамките на 24 часа. Съхранение от +2 °C до +6 °C. Най-добър до/Л:

GDSN data**GPC Brick**

Brick code	10000028
Added Ingredient	No Added Ingredient
Firmness of Cheese	soft
Formation	individually formed slices
If Edible Rind	unidentified
If Organic	no
Intended Use of Cheese	direct consumption
Kind of Cheese	pasta filata
Level of Fat Claim	full fat
Origin of Cheese	Germany unclassified
Preserving/Storing Substance	brine
Sharpness of Cheese	mild
Source	cow
Type of Cheese	mozzarella

Product classific. (national)

224

Trade item marketing message

IT: fior di latte -

GB: VEGETARIAN -

Is base price declaration relevant

yes

Price comparison measurement

100 g

Fat information

Fat percentage in dry matter % 45 %

Fat in milk content [%]:

Cheese/manufacturing group

Cheese class: Pasta filata cheese

Manufacturing group:

Products: Cheese and cheese products (according to the German Cheese Act)

Functional name

cheese

Packaging marked label accreditation

accr. label pack.: V Label Vegetarian - European Vegetarian Union (EVU) and ProVeg Deutschland e.V. (ProVeg) - Licensed by GOLDSTEIG

Additional packaging marked label accred

add. accr. label pack.: Identification mark and health mark - Food business operators, in accordance with Regulation (EC) No 853/2004, should ensure that all products of animal origin that they place on the market bear either a health mark or an identification mark.

add. accr. label pack.: Tidy up man

add. accr. label pack.: (e) Estimated Sign - Packaging is filled according to the European Directive 76/211/EEC and carries the e-mark sign

add. accr. label pack.: Recycling Code 07

Consumer Recycling Instruction

IT: Sacchetto - 7 - Raccolta Plastica

IT: Verifica le disposizioni del tuo Comune.

GB: Tidy up man

Referenced file header

Website with product- or manufacturer information www.goldsteig.de

Packaging marked diet allergen

Vegetarian

Diet related information: diet type

Vegetarian - Contains no meat or fish, contains milk

Declaration obligatory

Contains no declaration obligatory additives depending on target market. (For Germany: Does not contain additives that are mandatory to declare on the menu acc. to §9 ZZuIV.)

Contains - Intentionally included in the product

Is packaging marked with ingredients

yes

Sales area

Self-service area (where customers can help themselves to the product)

Serving Size

Serving suggestion

IT: l'immagine ha il solo scopo di presentare il prodotto

DE: Serviervorschlag

FR: Suggestion de présentation

NL: Serveersuggestie

BG: Предложение за сервиране

Texts of weight measurements

Drained weight:	IT: Peso netto sgocciolato
Drained weight:	DE: Abtropfgewicht
Drained weight:	FR: Poids net égoutté
Drained weight:	NL: Netto uitlekgewicht
Drained weight:	BG: Отцедено нетно тегло
Net content:	IT: Peso netto
Net content:	DE: Nettofüllmenge
Net content:	FR: Poids net
Net content:	NL: Netto gewicht
Net content:	BG: Нетно количество



31298_000

Film Cammino D'Oro Mozzarella 100g

Header data packaging

material type

material type: plastic-film
packaging type: primary-packaging(product-contact)

material structure

packaging-description

flowpack-film

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
top layer	PA (Polyamide)	15 µm	
inner layer	LDPE (Low Density Polyethylen)	50 µm	

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
2,57 g	per piece	supplier-specification

print

printing process

Flexo print

number of printing colours

9

coloring raw material

white (Opak, more than 4% Mineralcolors)

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

<i>percentage recycle</i>	<i>recyclingcode</i>
0 %	LDPE/PA

FSC-/PEFC-certified

not applicable



30389_000

cardboard-Tray Cammino DÓro Mozzarella
20x100g

Header data packaging

material type

material type: corrugated cardboard
packaging type: secondary-packaging

material structure

packaging-description

carton

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
outer layer	Test liner white coated		140 g/m2
E-flute	fluting material		80 g/m2
Intermediate layer	Test liner brown		110 g/m2
E-flute	fluting material		80 g/m2
inside layer	Test liner white		130 g/m2

physical properties

weight

weight 170,1 g *per* per piece *determined by* supplier-specification

dimensions

length 397 mm *width* 263 mm *height* 100 mm

print

printing process

Flexo print

number of printing colours

1

lacquer

No

other properties

tamper-evident closure

not applicable

recycling

percentage recycle 100 % *recyclingcode* 20 - PAP (corrugated card board)

FSC-/PEFC-certified

FSC Recycled no FSC-Declaration on packaging



99006_000

EPAL pallet

Header data packaging

material type

material type: pallet
packaging type: tertiary-packaging

material structure

packaging-description

EPAL-pallet

physical properties

weight

weight
20.000 g

per
per piece

determined by
supplier-specification

dimensions

length
1.200 mm

width
800 mm

height
144 mm



31842_000

Powerstretch-Film

Header data packaging

material type

material type: plastic-film
packaging type: tertiary-packaging

material structure

packaging-description

Elastic film

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
Monomaterial	LDPE (Low Density Polyethylen)	15 µm	

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
250 g	per pallet	supplier-specification

print

coloring raw material

transparent

other properties

recycling

<i>percentage recycle</i>	<i>recyclingcode</i>
0 %	04 - LDPE

FSC-/PEFC-certified

not applicable



31815_000

LDPE Film 50µm

Header data packaging

material type

material type: plastic-film
packaging type: tertiary-packaging

material structure

packaging-description

Cover sheeting

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
Monomaterial	LDPE (Low Density Polyethylen)	50 µm	

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
119,7 g	per pallet	supplier-specification

dimensions

<i>length</i>	<i>width</i>	<i>height</i>
1.800 mm	1.400 mm	

print

coloring raw material

transparent

other properties

recycling

<i>percentage recycle</i>	<i>recyclingcode</i>
100 %	04 - LDPE