



2581

Cammino D'Oro mozzarella julienne 2,5kg
non-GMO

header information

Regulated product name

IT: Mozzarella a fiammifero - Formaggio fresco a pasta filata.

DE: Mozzarella, schnittfest, gestiftelt, 45 % Fett i. Tr.

NL: Mozzarella, in reepjes, 45 % V.G.(op D.S.).

FR: Mozzarella au LAIT pasteurisé, coupée en lanières, 45 % de Mat. Gr. sur Mat. Sèche. 25 % Mat. Gr. dans le produit fini.

GB: Mozzarella cheese in strips, 45 % fat in dry matter.

PL: Ser mozzarella, podpuszczka mikrobiologiczna, niedojrzewający pokrojony w strip.

Brand name

Cammino d'oro

Validity / status

07.01.2022

released

Contact and address data

Headquarters:

GOLDSTEIG Käsereien Bayerwald GmbH, Siechen 11, 93413 Cham,
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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 Germany
Target market: United Kingdom
Target market: Ireland
GDSN relevant: yes
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, Duitsland
Target market: Belgium
Target market: Netherlands
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, Niemcy
Target market: Poland
GDSN relevant: yes
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham
Target market: Germany
Target market: Austria
GDSN relevant: yes

Further description

IT: Prodotto da:
DE: Hergestellt von:
NL: Geproduceerd door:
FR: Fabriqué par:
GB: Made by:
PL: Wyprodukowano przez:

Manufacturer information communic. data

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

Health mark

company
DE BY 301 EG
Production facility name
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: Switzerland
Import classific third Country: 04061090

Ingredients

Ingredients table

Ingredient	Class	E num.	Trade item country of origin	<=>	Value	Unit
pasteurised cow's milk			Poland	>	97,0	%
			Austria			
			Germany			
			Czech Republic			
salt			Germany		1,0	%
			Austria			
microbial rennet			France	<	1,0	%
Dairy cultures			Italy	<	1,0	%
			Netherlands			
			USA			
			Germany			

Ingredient statement

IT: Ingredienti: LATTE pastorizzato, fermenti lattici (contiene LATTE), sale, caglio microbico.

DE: Zutaten: pasteurisierte KuhMILCH, Milchsäurebakterienkulturen (enthält MILCH), Salz, mikrobieller Labaustauschstoff.

NL: Ingrediënten: gepasteuriseerde koeMELK, melkzuurbacteriën (bevat MELK), zout, microbieel stremsel.

FR: Ingrédients: LAIT de vache pasteurisé, ferments lactiques (contient du LAIT), sel, présure microbienne.

GB: Ingredients: pasteurised cow's MILK, lactic acid bacterial cultures (contains MILK), salt, microbiological rennet.

PL: Składniki: MLEKO pasteryzowane, kultury bakterii fermentacji mlekowej (zawiera MLEKO), sól, podpuszczka mikrobiologiczna.

Compulsory additives label information

IT: Confezionato in atmosfera protettiva.

DE: Unter Schutzatmosphäre verpackt.

NL: Verpakt onder beschermende atmosfeer.

FR: Conditionné sous atmosphère protectrice.

GB: Packaged in a protective atmosphere.

PL: Pakowano w atmosferze ochronnej.

Sensoric information

Sensoric information

appearance	white to creamy coloured cheese cubes with closed surface and 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

Test characteristic	<=>	Value	Unit	Min.	Max.	Test method (chem.)
Dry matter			%	51,0	55,0	Infrared Spectroscopy
Moisture			%	45,0	49,0	Calculated
Fat absolute			%	23,5	27,5	Infrared Spectroscopy
Fat in dry matter			%	45,0	50,0	Calculated
Sodium chloride			%	0,70	1,30	Infrared Spectroscopy
pH				5,10	5,60	VDLUFA C8.2
Water content in fat-free cheese mass			%	61,0	69,0	Calculated

Microbiological values pathogenic values

Pathogenic germs

Test characteristic (path.)	<=>	Value	Unit	Min.	Max.	Test method (path.)
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: Dichiarazione nutrizionale - valori medi per

DE: Durchschnittliche Nährwerte je

NL: Voedingswaarde informatie per

FR: Informations nutritionnelles moyennes pour

GB: Average nutritional values per

PL: Wartość odżywcza na

Nutritional values

Nutritional values	Nutritional values declared	per 100 g	Unit	NI / 100g	per portion	Unit	NI / portion
Energy (kJ)	IT: Energia DE: Energie NL: Energie FR: Énergie GB: Energy PL: Wartość energetyczna	1.370	kJ			kJ	
Energy (kcal)	IT: Energia DE: Energie NL: Energie FR: Énergie GB: Energy PL: Wartość energetyczna	330	kcal			kcal	
Fat	IT: Grassi DE: Fett NL: Vetten FR: Matières grasses GB: Fat PL: Tłuszcz	25,0	g			g	
of which saturated fatty acids	IT: di cui acidi grassi saturi DE: davon gesättigte Fettsäuren NL: waarvan verzadigde vetzuren FR: dont acides gras saturés GB: of which saturates PL: w tym kwasy tłuszczowe nasycone	17,5	g			g	
Carbohydrates	IT: Carboidrati DE: Kohlenhydrate NL: Koolhydraten FR: Glucides GB: Carbohydrate PL: Węglowodany	0,7	g			g	
of which sugars	IT: di cui zuccheri DE: davon Zucker NL: waarvan suikers FR: dont sucres GB: of which sugars PL: w tym cukry	0,7	g			g	
Protein	IT: Proteine DE: Eiweiß NL: Eiwitten FR: Protéines GB: Protein PL: Białko	25,5	g			g	
Salt	IT: Sale DE: Salz NL: Zout FR: Sel GB: Salt PL: Sól	1,10	g			g	

Diet Suitability

Vegetarian

Vegan

Religious Certificates

Halal

Kosher

Genetically Modified Ingredients

without VLOG certificate

With declaration following 1829/1830

Allergens ALBA

Milk and milk products

Lactose

Spelt and spelt products (gluten containing grain)

Barley and barley products (gluten containing grain)

Oat and oat products (gluten containing grain)

Kamut and kamut products (gluten containing grain)

Rye and rye products

Wheat and wheat products

Other gluten containing grain and gluten containing grain products

Gluten

Crustaceans and crustacean products

Eggs and egg products

Fish and fish products

Peanuts and peanut products

Soybeans and soybean products

Hazelnut and hazelnut products

Cashew and cashew products

Macadamia nut and macadamia nut products

Almond and almond products

Brazil nut and brazil nut products

Pecan nut and pecan nut products

Pistachio and pistachio products

Queensland nut and queensland nut products

Walnut

Nuts

Celery or celery products

Mustard or mustard products

Sesame seeds or sesame products

Sulphur Dioxide and Sulphites

Lupine and lupine products

Molluscs and mollusc products

Cocoa and its derivatives

Coriander and coriander products

Corn and corn products

Peas and pea products

Pod fruits and pod fruit products

Carrot and carrot products

Glutamate

Chicken and products thereof

Beef and products thereof

Porc and products thereof

Suitable for

Not suitable for

No

No

No

No

Contains

Does not contain

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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	DESCRIPTION
general information	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.
Genetically Modified Organisms	The product is not produced by GMOs and can be labelled according to EG Gentechnik Durchführungsgesetz (EGGenTDurchfG) with the label "Ohne Gentechnik"
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 used packaging materials conform to the guidelines of the Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food. Furthermore, they comply with the requirements of the Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food in consideration of the destined transition period. Until the termination of the given transition period, the used packaging materials comply at least with the guidelines of the Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs. For the production of the materials no substances of very high concern (SVHC) specified in the candidate list of the ECHA, according to Regulation (EC) No 1907/2006, are used. Moreover, the used packaging materials conform to the recommendations of the Bundesinstitut für Risikobewertung (BfR) on materials with food contact. Declaration of conformity/analyses of migration are available. The packaging material, print colours and inks are free from PVC/PVDC except technical not avoidable spurs. Primary packaging material is produced without UV-hardening colours and without mineral oil containing colours. If not a barrier material is used to avoid migration into the product. Phtalate, ESBO and/or Bisphenol A have to respect all legal limits

Weights and Dimensions

cube and pin formats ca.

Edge length:	5 mm
Edge width:	5 mm
Height:	18 mm

Hierarchy 0 data (base unit)

GTIN: 4008432025819
Data carrier type code: EAN 13
Replaced trade item identifi.:
Hierarchy: Base unit
Depth: 320 mm
Width: 310 mm
Height: 50 mm
Net quantity 2.500,00 G
Net weight 2.500,00 G
Gross weight 2.519,55 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: 4008432925812
Data carrier type code: EAN 13
Replaced trade item identifi.:
Hierarchy: Carton
Number of next lower hierarchy 4
Depth: 393 mm
Width: 285 mm
Height: 184 mm
Net quantity 10.000,00 G
Net weight 10.000,00 G
Gross weight 10.318,90 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 40
Depth: 1.200 mm
Width: 800 mm
Height: 1.064 mm
Net quantity 400.000,00 G
Net weight 400.000,00 G
Gross weight 433.006,00 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: 8
Layers/pallet: 5
Trade items/pallet: 40

Imprint cardboard

Wolke/Videojet: EAN-128 on carton
Wolke/Videojet: Datamatrix-Code
Wolke/Videojet: Shelf life on carton
Wolke/Videojet: Print image on carton

Shelf life/storage

Shelf life

Shelf life after production: 58 Days

Shelf life customer

Min. shelf life on delivery: 25 Days

Shelf life after opening:

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, time, week of the year+day of the week, machine number: 05.11.14
08:52 214 M56
Shelf life position: Backside

Has batch number

yes

Trade item temperature condition type co

Fresh - Never frozen

storage temperature information

<i>Storage handling temp min</i>	<i>Storage handling temp max</i>	<i>Target market</i>
2 °C	7 °C	Poland
2 °C	7 °C	Italy
2 °C	7 °C	Germany
2 °C	7 °C	Austria
2 °C	7 °C	Netherlands
2 °C	7 °C	Belgium
2 °C	7 °C	France
2 °C	7 °C	United Kingdom
2 °C	7 °C	Ireland

Information transport temperature

<i>market/distribution center min</i>	<i>market/distribution center max</i>	<i>Target market</i>
2 °C	7 °C	Poland
2 °C	7 °C	Germany
2 °C	7 °C	Austria
2 °C	7 °C	Belgium
2 °C	7 °C	France
2 °C	7 °C	United Kingdom
2 °C	7 °C	Italy
2 °C	7 °C	Ireland
2 °C	7 °C	Netherlands

Handling instructions

Refrigeration required

Consumer storage instructions

IT: Conservare in frigorifero a +2 °C - +7 °C. Da consumarsi preferibilmente entro il:

DE: Bei +2°C bis +7°C mindestens haltbar bis:

NL: Gekoeld bewaren op +2 °C tot +7 °C. Ten minste houdbaar tot:

FR: A conserver entre +2 °C et +7 °C. A consommer de préférence avant le:

GB: Store refrigerated at +2 °C to +7 °C. Best before:

PL: Należy spożyć do: data podana w ramce poniżej. Przechowywać w lodówce w temperaturze od +2 °C do +7 °C.

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	unidentified
Sharpness of Cheese	mild
Source	cow
Type of Cheese	mozzarella

Product classific. (national)

224

Trade item marketing message

IT: ideale per la gratinatura

IT: NO OGM - No mangimi derivanti da OGM

BG: MELTS IDEALLY

GB: LACTOSE-FREE

GB: VEGETARIAN

Is base price declaration relevant

yes

Price comparison measurement

2.500 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.: OHNE GENTECHNIK (without genetic engineering) (controlled by VLOG) - Licensed by GOLDSTEIG
accr. label pack.: V Label Vegetarian - European Vegetarian Union (EVU) and ProVeg Deutschland e.V. (ProVeg) - Licensed by GOLDSTEIG
accr. label pack.: without lactose

Additional packaging marked label accord

add. accr. label pack.: Sacchetto: Raccolta Plastica 7
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.: (e) Estimated Sign - Packaging is filled according to the European Directive 76/211/EEC and carries the e-mark sign
add. accr. label pack.: Verifica le disposizioni del tuo Comune.

Referenced file header

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

Diet related information: diet type

Vegetarian - Contains no meat or fish, contains milk

Declaration obligatory

Packed under protective atmosphere 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
NL: Serveersuggestie
FR: Suggestion de présentation
GB: Serving suggestion
PL: Propozycja podania

Lactose indication

IT: Naturalmente privo di lattosio per il naturale processo di fabbricazione (lattosio < 0,1 g per 100 g). Contiene galattosio.
DE: von Natur aus laktosefrei (Laktose <0,1 g je 100 g)
NL: Lactosevrij (lactose <0,1 g par 100 g)
FR: Naturellement sans lactose (lactose <0,1 g pour 100 g)
GB: Lactose < 0.1 g per 100 g
PL: Laktoza <0,1 g na 100 g



31156_000

Film Cammino D'Oro Mozzarella 2,5kg
julienne

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	PET (Polyethyleneterephthalate)	12 µm	
inner layer	LDPE (Low Density Polyethylen)	42 µm	
inner layer	PA (Polyamide)	4 µm	
inner layer	EVOH (Ethylene vinyl alcohol copolymer)	4 µm	
inner layer	LDPE (Low Density Polyethylen)	20 µm	

physical properties

weight

weight 19,55 g *per* per piece *determined by* supplier-specification

print

printing process

Flexo print

number of printing colours

8

coloring raw material

white

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

percentage recycle 0 % *recyclingcode* LDPE/PET/PA



30000_000 cardboard-tray (neutral) cubes/grated 6-10kg

Header data packaging

material type

material type: corrugated cardboard
packaging type: secondary-packaging

material structure

packaging-description

Tray

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
outer layer	Test liner white		130 g/m2
E-flute	fluting material		80 g/m2
inside layer	fluting material		110 g/m2
E-flute	fluting material		80 g/m2
inside layer	Test liner white		115 g/m2

physical properties

weight

weight 240,7 g *per* per piece *determined by* supplier-specification

dimensions

length 393 mm *width* 285 mm *height* 184 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



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	PE (Polyethylene)	17 µm	

physical properties

weight

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

coloring raw material

transparent

other properties

recycling

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

not applicable