



2570

Cammino D'Oro mozzarella 1000g nonGMO

header information

Regulated product name

IT: Mozzarella - Formaggio fresco a pasta filata

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

CZ: Mozzarella přírodní nezrající sýr, blok. Obsah tuku v sušiny 45 %, obsah sušiny 45 %.

PL: Mozzarella bez zalewy – Pełnotłusty ser podpuszczkowy niedojrzewający.

Brand name

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

Validity / status

07.12.2023 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, Německo
Target market: Czech Republic
GDSN relevant: yes
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor: Siechen 11, D-93413 Cham, Deutschland
Target market: Germany
Target market: Austria
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, Germania
Target market: Italy
GDSN relevant: yes

Further description

IT: Prodotto da:
DE: Hergestellt von:
CZ: Výrobce:
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

Import classific third Country

Ingredients**Ingredients table**

Ingredient	Class	E num.	Trade item country of origin	<=>	Value	Unit
pasteurised cow's milk			Germany	>	97,1	%
			Czech Republic			
			Austria			
salt			Germany		0,90	%
			Austria			
microbial rennet			France	<	1,0	%
citric acid	Acid	E330	Thailand	<	1,0	%
			China			

Ingredient statement

IT: Ingredienti: LATTE pastorizzato, sale, caglio microbico, correttore di acidità: acido citrico.

DE: Zutaten: pasteurisierte KuhMILCH, Salz, mikrobieller Labaustauschstoff, Säuerungsmittel: Citronensäure.

CZ: Složení: MLÉKO, kyselina: kyselina citronová, mikrobiální syřidlo, jedlá sůl.

PL: Składniki: MLEKO pasteryzowane, sól, podpuszczka mikrobiologiczna, kwas: kwas cytrynowy.

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**

Test characteristic	<=>	Value	Unit	Min.	Max.	Test method (chem.)
Dry matter			%	45,0	51,0	Infrared Spectroscopy
Moisture			%	49,0	55,0	Calculated
Fat absolute			%	20,5	25,0	Infrared Spectroscopy
Fat in dry matter			%	45,0	50,0	Calculated
Sodium chloride			%	0,50	1,10	Infrared Spectroscopy
pH				5,80	6,20	VDLUF A C8.2
Water content in fat-free cheese mass			%	64,0	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

CZ: Výživové údaje na

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 CZ: Energetická hodnota PL: Wartość energetyczna	1.225	kJ			kJ	
Energy (kcal)	IT: Energia DE: Energie CZ: Energetická hodnota PL: Wartość energetyczna	295	kcal			kcal	
Fat	IT: Grassi DE: Fett CZ: Tuky PL: Tłuszcz	22,5	g			g	
of which saturated fatty acids	IT: di cui acidi grassi saturi DE: davon gesättigte Fettsäuren CZ: z toho nasycené mastné kyseliny PL: w tym kwasy tłuszczowe nasycone	16,2	g			g	
Carbohydrates	IT: Carboidrati DE: Kohlenhydrate CZ: Sacharidy PL: Węglowodany	2,1	g			g	
of which sugars	IT: di cui zuccheri DE: davon Zucker CZ: z toho cukry PL: w tym cukry	2,1	g			g	
Protein	IT: Proteine DE: Eiweiß CZ: Bílkoviny PL: Białko	21,0	g			g	
Salt	IT: Sale DE: Salz CZ: Sůl PL: Sól	0,90	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

No

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	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	<p>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</p> <p>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.</p> <p>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.</p> <p>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.</p>
Packaging	<p>The primary packaging materials used to manufacture the product comply with the following regulations, where applicable:</p> <ul style="list-style-type: none">- 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 <p>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.</p> <p>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.</p> <p>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.</p> <p>Furthermore, these are produced without the use of mineral oil-based printing inks/materials</p> <p>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.</p>

Weights and Dimensions

Hierarchy 0 data (base unit)

GTIN: 4008432025703
Data carrier type code: EAN 13
Replaced trade item identifi.:
Hierarchy: Base unit
Depth: 210 mm
Width: 70 mm
Height: 60 mm
Net quantity 1.000,00 G
Net weight 1.000,00 G
Gross weight 1.004,95 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: 4008432925706
Data carrier type code: EAN 13
Replaced trade item identifi.:
Hierarchy: Carton
Number of next lower hierarchy 15
Depth: 352 mm
Width: 242 mm
Height: 232 mm
Net quantity 15.000,00 G
Net weight 15.000,00 G
Gross weight 15.285,75 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: 1.040 mm
Net quantity 600.000,00 G
Net weight 600.000,00 G
Gross weight 631.680,00 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: 10
Layers/pallet: 4
Trade items/pallet: 40

Imprint cardboard

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

Shelf life/storage

Shelf life

Shelf life after production: 35 Days

Shelf life customer

Min. shelf life on delivery: 25 Days
Shelf life after opening: 2 Days

Shelf life information

Shelf life: Type: Best Before Date - Ideal Consumption- or Best Effective Use Date with reference to the product quality. Also: Sell By Date or Minimum Durability Date
Shelf life code: shelf life, time, day of the month, machine number: 24.06.11 12:19 31M18
Shelf life position: front

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	7 °C	Germany
2 °C	7 °C	Austria
2 °C	7 °C	Poland
2 °C	6 °C	Czech Republic

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	7 °C	Germany
2 °C	7 °C	Austria
2 °C	7 °C	Poland
2 °C	6 °C	Czech Republic

Handling instructions

Refrigeration required

Consumer storage instructions

IT: Una volta aperto, conservare tra +0 °C e +4 °C in confezione ben chiusa e consumare entro 48 ore. Da consumarsi entro il: vedi stampa sotto. Conservare in frigorifero tra +0 °C e +4 °C.

DE: Nach dem Öffnen bei +2 °C bis +7 °C dicht verschlossen lagern und binnen 48h aufbrauchen. Bei +2 °C bis +7 °C mindestens haltbar bis: siehe Stempel rechts unten.

CZ: Skladujte při teplotě od +2 °C do +6 °C. Po otevření uchovejte při teplotě od +2 °C do +6 °C a spotřebujte do 2 dnů. Spotřebujte do: viz datum na této straně.

PL: Najlepiej spożyć przed: data podana poniżej. Przechowywać w lodówce w temperaturze od +2°C do +7°C. Po otwarciu produkt przechowywać szczelnie zamknięty w temperaturze od +2°C do +7°C i spożyć w ciągu 48 godzin.

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: NO OGM - No mangimi derivanti da OGM -

IT: fior di latte

DE: VEGETARISCH -

Is base price declaration relevant

yes

Price comparison measurement

1.000 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

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

add. accr. label pack.: Tidy up man

Consumer Recycling Instruction

IT: Verifica le disposizioni del tuo Comune.

IT: Raccolta Plastica

IT: Sacchetto: PP 5

Referenced file header

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

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)

registration numb. packaging register DE

DE1264025050636

Serving Size**Serving suggestion**

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

DE: Serviervorschlag

CZ: Návrh na servírování

PL: Propozycja podania

Texts of weight measurements

Drained weight:

Net content: IT: Peso netto
Net content: DE: Nettofüllmenge
Net content: CZ: Hmotnost
Net content: PL: Masa netto



31496_000

Lower-Film (neutral) Mozzarella bread 1kg

Header data packaging

material type

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

material structure

packaging-description

Lower film

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
top layer	PP (Polypropylene) EVOH (Ethylene vinyl alcohol copolymer)	96 µm 6 µm	
inner layer	PP (Polypropylene)	68 µm	

physical properties

weight

weight
3,58 g

per
per piece

determined by
supplier-specification

print

printing process

non-printed

number of printing colours

0

coloring raw material

transparent

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

percentage recycle
0 %

recyclingcode
05 - PP

FSC-/PEFC-certified

not applicable



31410_000 Upper-Film Cammino D'Oro Mozzarella 1kg

Header data packaging

material type

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

material structure

packaging-description

Upper film

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
top layer	PP (Polypropylene)	20 µm	
inner layer	EVOH (Ethylene vinyl alcohol copolymer)	2 µm	
top layer	PP (Polypropylene)	38 µm	

physical properties

weight

weight
1,37 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
05 - PP

FSC-/PEFC-certified

not applicable



30411_000

cardboard tray neutral Mozzarella 15x1kg

Header data packaging

material type

material type: corrugated cardboard
packaging type: secondary-packaging

material structure

packaging-description

Folding box

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
outer layer	Test liner white		120 g/m2
C-flute	fluting material		95 g/m2
inside layer	Test liner brown		135 g/m2

physical properties

weight

weight 211,5 g *per* per piece *determined by* supplier-specification

dimensions

<i>length</i>	<i>width</i>	<i>height</i>
352 mm	242 mm	232 mm

print

printing process

non-printed

number of printing colours

0

lacquer

No

other properties

tamper-evident closure

not applicable

recycling

<i>percentage recycle</i>	<i>recyclingcode</i>
100 %	20 - PAP (corrugated card board)

FSC-/PEFC-certified

FSC MIX 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