



2490

Cattel Mozzarella 1000g 45%

header information

Regulated product name

IT: Mozzarella, formaggio a pasta filata.
GB: Mozzarella, full fat soft cheese. Fat in dry matter 45 %.
DE: Mozzarella, schnittfest, 45 % Fett i. Tr.

Brand name

Cattel

Validity / status

17.09.2021 released

Customer

Alimenta S. p. A.

Contact and adress 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: Alimenta S.p.A. Soc. Unipersonale
Contact address of distributor: V. Calnova, 97/99 - 30020 Noventa die Piave (Ve) - Italy
Target market: Germany
Target market: United Kingdom
Target market: Italy
GDSN relevant: yes

Further description

IT: Prodotto e confezionato per:
IT: Origine del latte: UE
GB: Produced and packaged for:
GB: Origin of milk: EU
DE: Hergestellt und abgepackt für:
DE: Herkunft der Milch: EU

Manufacturer information communic. data

Communication channel code: Website
Communication channel link: www.alimenta.biz
Communication channel code: email
Communication channel link: info@alimenta.biz

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 classification third country:
 Import classification third Country:

Ingredients**Ingredients table**

Ingredient	Class	E num.	Trade item country of origin	<=>	Value	Unit
pasteurised cow's milk			Germany	>	97,25	%
			Czech Republic			
			Austria			
salt			Germany		0,75	%
			Austria			
			France	<		
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.

GB: Ingredients: pasteurized cow's MILK, salt, microbial rennet, acidity regulator: citric acid.

DE: Zutaten: pasteurisierte KUHMLICH, Salz, mikrobielles Lab, Säureregulator: Citronensäure.

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	VDLUFA 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: Valori nutrizionali medi per

GB: Average nutritional values per

DE: Durchschnittliche Nährwerte je

Nutritional values

Nutritional values	Nutritional values declared	per 100 g	Unit	NI / 100g	per portion	Unit	NI / portion
Energy (kJ)	IT: Energia GB: Energy DE: Energie	1.262	kJ			kJ	
Energy (kcal)	IT: Energia GB: Energy DE: Energie	304	kcal			kcal	
Fat	IT: Grassi GB: Fat DE: Fett	23,5	g			g	
of which saturated fatty acids	IT: di cui acidi grassi saturi GB: of which saturates DE: davon gesättigte Fettsäuren	16,5	g			g	
Carbohydrates	IT: Carboidrati GB: Carbohydrate DE: Kohlenhydrate	2,1	g			g	
of which sugars	IT: di cui zuccheri GB: of which sugar DE: davon Zucker	2,1	g			g	
Protein	IT: Proteine GB: Protein DE: Eiweiß	21,0	g			g	
Salt	IT: Sale GB: Salt DE: Salz	0,75	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

Allergens ALBA

Milk and milk products	Contains
Lactose	Contains
Spelt and spelt products (gluten containing grain)	Does not contain
Barley and barley products (gluten containing grain)	Does not contain
Oat and oat products (gluten containing grain)	Does not contain
Kamut and kamut products (gluten containing grain)	Does not contain
Rye and rye products	Does not contain
Wheat and wheat products	Does not contain
Other gluten containing grain and gluten containing grain products	Does not contain
Gluten	Does not contain
Crustaceans and crustacean products	Does not contain
Eggs and egg products	Does not contain
Fish and fish products	Does not contain
Peanuts and peanut products	Does not contain
Soybeans and soybean products	Does not contain
Hazelnut and hazelnut products	Does not contain
Cashew and cashew products	Does not contain
Macadamia nut and macadamia nut products	Does not contain
Almond and almond products	Does not contain
Brazil nut and brazil nut products	Does not contain
Pecan nut and pecan nut products	Does not contain
Pistachio and pistachio products	Does not contain
Queensland nut and queensland nut products	Does not contain
Walnut	Does not contain
Nuts	Does not contain
Celery or celery products	Does not contain
Mustard or mustard products	Does not contain
Sesame seeds or sesame products	Does not contain
Sulphur Dioxide and Sulphites	Does not contain
Lupine and lupine products	Does not contain
Molluscs and mollusc products	Does not contain
Cocoa and its derivatives	Does not contain
Coriander and coriander products	Does not contain
Corn and corn products	Does not contain
Peas and pea products	Does not contain
Pod fruits and pod fruit products	Does not contain
Carrot and carrot products	Does not contain
Glutamate	Does not contain
Chicken and products thereof	Does not contain
Beef and products thereof	Does not contain
Porc and products thereof	Does not contain

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 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

Hierarchy 0 data (base unit)

GTIN: 8001209840468
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 1.004,57 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: 4008432924907
Data carrier type code: EAN 13
Replaced trade item identifi.:
Hierarchy: Carton
Number of next lower hierarchy 15
Depth: 354 mm
Width: 244 mm
Height: 236 mm
Net quantity 15.000,00 G
Net weight 15.000,00 G
Gross weight 15.301,55 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: 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: 1.088 mm
Net quantity 600.000,00 G
Net weight 600.000,00 G
Gross weight 632.312,00 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

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: 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, 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	6 °C	United Kingdom
2 °C	6 °C	Germany

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	United Kingdom

Handling instructions

Refrigeration required

Consumer storage instructions

IT: Dopo l'apertura, conservare ben chiuso da +0 °C a +4 °C e consumare entro 48 ore. Conservare chiuso a +0 °C a +4 °C e consumare entro: vedi in basso a destra.

GB: Keep refrigerated. Once opened, store in an air tight container at +2 °C to +6 °C and use within 48 hours. Store unopened at +2 °C to +6 °C and use by: see panel at the bottom right.

DE: Nach dem Öffnen bei +2 °C bis +6 °C dicht verschlossen lagern und binnen 48 h aufbrauchen. Ungeöffnet bei +2 °C bis +6 °C lagern und verbrauchen bis: siehe rechts unten.

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

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.: food contact

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

Referenced file header

Website with product- or manufacturer information www.alimenta.biz

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)



31401_100

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	PA (Polyamide)	48 µm	
2. layer	EVOH (Ethylene vinyl alcohol copolymer)	8 µm	
inner layer	LDPE (Low Density Polyethylen)	84 µm	

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
3,18 g	per piece	supplier-specification

print

printing process

non-printed

number of printing colours

0

coloring raw material

white

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

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



31405_000

Upper-Film Cattel 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	PA (Polyamide)	15 µm	
inner layer	LDPE (Low Density Polyethylen)	45 µm	

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
1,39 g	per piece	supplier-specification

print

printing process

Flexo print

number of printing colours

6

coloring raw material

white

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

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



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		128 g/m2
C-flute	fluting material		112 g/m2
inside layer	Test liner brown		133 g/m2

physical properties

weight

weight 233 g *per* per piece *determined by* supplier-specification

dimensions

<i>length</i>	<i>width</i>	<i>height</i>
354 mm	244 mm	236 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

FEFCO code



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