

Cagliata cheese is a soft cheese with excellent functionality, a soft texture and mild, creamy lactic flavour. Cagliata cheese is a fresh cheese developed for further processing predominantly used to manufacture pasta filata type cheeses and processed pizza cheese.

Key Applications

Food Manufacturing:



Pasta Filata-style cheeses



Processing Mozzarella



Pizza Cheese Production

Key Characteristics

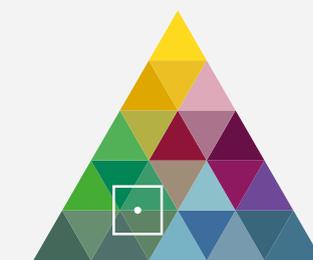
- Semi-finished cheese product for Mozzarella manufacture
- Excellent functionality
- A soft texture and mild, creamy lactic flavour
- Excellent nutritional value
- Suitable for vegetarian applications

Typical Nutritional Analysis

	Per 100g
Energy	1401.48kJ/336kcal
Fat	27g
<i>of which saturates</i>	16.12g
Carbohydrate	<0.2
<i>of which lactose</i>	<0.2
Protein	25.5g
Salt	1.0g

Typical Composition

Calorific Ratio Pyramid



<0.2%	27%	25.5%
Carbs	Fats	Protein

% Fat in Dry Matter	47.3%
Milk Fat	27%
Moisture	43%
pH	5.5
Salt	<0.8%

* Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua specification.



Exports to over **110** countries worldwide



Delivers **creative** customer solutions



Ireland's largest dairy product exporter



Milk from **grass-fed** cows

Typical Microbial Values

Parameter	Max
Yeast & Mould	<500 per g
E coli	<100 per g
Coliforms	<1000 per g
Staph aureus coagulase +ve	<100 per g
Listeria spp	Not detected
Salmonella	Not detected
Enterobacteriaceae	<1000 per g

Typical Shelf Life

- 8 weeks from date of manufacture when stored under appropriate chilled conditions (4oC +/- 2oC)
- 6 months from date of manufacture once the product is frozen.

Packaging



Net weight: 20kg

Block Dimensions:
365mm (L) x 280mm (W) x 180mm (H)

All packaging in direct contact with product is food grade and all coding on labels is clear and traceable. All blocks are vacuum packed on day of production.

- Inner packaging – food grade plastic pouch, vacuum packed.
- Outer packaging – cardboard carton.

Ornua standard pallet is heat treated:
1200mm * 1000mm (20kg * 50 cartons)

Storage

Chilled cheese should be stored at <4oC, or as agreed at time of contract.

Frozen cheese should be stored at -18oC, or as agreed at time of contract.

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Compliance

Product Declaration



Halal

Food Safety Standards



Certified to
GFSI Global Standards

Quality Assurance

Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Ornua products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland's dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.



Suggested Labelling

Allergens: Contains **Milk** and **Dairy** products (As milk is the main ingredient, cheese will contain milk solids including trace presence of lactose). All other MSA's (major serious allergens) should be absent.

Country regulations for product labelling vary. Ornua advises customers to check local regulations to determine specific labelling for this ingredient.

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