



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 45+, 45 % vetgehalte op droge stof, in reepjes.

FR: Mozzarella au lait pasteurisé, 45% M.G. par rapport à la matière sèche, coupée en lanières.

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

PL: Ser mozzarella, podpuszczkowy, niedojrzewajacy pokrojony w slupki.

**Brand name**

Brand name:

Cammino d'oro

Brand owner name:

GOLDSTEIG Käsereien Bayerwald GmbH

Brand owner GLN:

4008432000007

**Validity / status**

17.04.2026

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, Duitsland  
Target market: Netherlands  
Target market: Belgium  
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 Germany  
Target market: Ireland  
GDSN relevant: yes  
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH  
Contact address of distributor: Siechen 11, D-93413 Cham, Allemagne  
Target market: Belgium  
GDSN relevant: yes  
Distributor: GOLDSTEIG Käsereien Bayerwald GmbH  
Contact address of distributor: Siechen 11, D - 93413 Cham  
Target market: Germany  
Target market: Austria  
Target market: Belgium  
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:  
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](http://www.goldsteig.it)

**Health mark**

*company*  
DE BY 33011 EU  
*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			Germany	>	97,0	%
			Czech Republic			
			Poland			
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, microbiëel 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 (MILK), salt, microbial rennet.

PL: Składniki: MLEKO pasteryzowane, kultury bakterii fermentacji mlekowej (zawierają 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.

## Additional Voluntary Provenance Info.

Pasteurized cow's milk from Germany, Czech Republic, Poland

## 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	1.336	kJ			kJ	
Energy (kcal)	IT: Energia DE: Energie NL: Energie FR: Énergie GB: Energy PL: Wartość energetyczna	322	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	23,5	g			g	
Salt	IT: Sale DE: Salz NL: Zout FR: Sel GB: Salt PL: Sól	1,00	g			g	

**Diet Suitability**

Vegetarian	Suitable for
Vegan	Not suitable for

**Religious Certificates**

Halal	No
Kosher	No

**Genetically Modified Ingredients**

without VLOG certificate	No
With declaration following 1829/1830	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 SO2	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 (EU) No. 2023/915 about maximum levels for certain contaminants in foodstuff and to repeal the Regulation (EC) No. 1881/2006
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

### 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 2.517,31 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: 284 mm  
Height: 184 mm  
Net quantity 10.000,00 G  
Net weight 10.000,00 G  
Gross weight 10.338,24 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 433.779,60 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

**Facing carton**

1

**Shelf life/storage****Shelf life**

Shelf life after production: 49 Days

**Shelf life customer**

Min. shelf life on delivery: 28 Days

Shelf life after opening:

**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, 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 code**

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	Germany
2 °C	7 °C	Austria
2 °C	7 °C	Italy
2 °C	7 °C	Ireland
2 °C	7 °C	Netherlands
2 °C	7 °C	Poland
2 °C	7 °C	Belgium

**Information transport temperature**

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

**Handling instructions**

Refrigeration required

**Consumer storage instructions**

IT: Conservare in frigorifero tra +2 °C e +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: À conserver entre +2 °C et +7 °C. À consommer de préférence avant le:

GB: Keep refrigerated below 5°C. Consume within 2 days after opening. Best before:

PL: Najlepiej spożyć przed: 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: NO OGM - No mangimi derivanti da OGM -

IT: fior di latte -

IT: tagliata a fiammifero / strips -

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

**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.

**Consumer Recycling Instruction**

IT: Sacchetto - 7 - Raccolta Plastica  
IT: Verifica le disposizioni del tuo Comune.

**Referenced file header**

Website with product- or manufacturer information [www.goldsteig.it](http://www.goldsteig.it)

**Allergen statement**

GB: Allergy advice: For allergens, see ingredients in BOLD.

**Diet related information: diet type**

*Diet related information: diet*      *Diet Type Marked On Packaging*  
Vegetarian - Contains no meat or fish, contains milk      yes

**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



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	PP (Polypropylene)	20 µm	
inner layer	LDPE (Low Density Polyethylen)	27 µm	
inner layer	EVOH (Ethylene vinyl alcohol copolymer)	4 µm	
inner layer	LDPE (Low Density Polyethylen)	29 µm	

**physical properties**

**weight**

*weight* 17,31 g *per* per piece *determined by* supplier-specification

**Serving Size**

PP (Polypropylene)	4,21 g	18,2 g/m2
LDPE (Low Density Polyethylen)	5,88 g	25,42 g/m2
EVOH (Ethylene vinyl alcohol copolymer)	0,9 g	3,9 g/m2
LDPE (Low Density Polyethylen)	6,32 g	27,34 g/m2

**print**

**printing process**

Impulses-Flexo NC-printing-colors, free of mineral oils

**number of printing colours**

9

**coloring raw material**

white

**lacquer**

No

**other properties**

**tamper-evident closure**

hot sealed

**recycling**

*percentage recycle*

0 %

**FSC-/PEFC-certified**

not applicable

*recyclingcode*

LDPE/PP/EVOH



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

carton			
<b>material structure</b>			
<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
outer layer	Test liner white		120 g/m2
E-flute	fluting material		110 g/m2
Intermediate layer	fluting material		85 g/m2
E-flute	fluting material		110 g/m2
inside layer	Test liner white		120 g/m2

### physical properties

#### weight

*weight* 269 g *per* per piece *determined by* supplier-specification

#### dimensions

*length* 393 mm *width* 284 mm *height* 184 mm

### print

#### printing process

non-printed free of mineral oils

#### number of printing colours

0

#### lacquer

No

### other properties

#### tamper-evident closure

not applicable

#### recycling

*percentage recycle* 100 % *recyclingcode* 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