

## MOZZARELLA

### 1. Product description:

<b>Name</b>	Mozzarella
<b>Flavour and smell</b>	Mild, milky, slightly salty, clean, characteristic for this kind of product
<b>Texture and consistency</b>	Homogenous, firm with smooth Surface, elastic
<b>Colour</b>	White to yellowish-white, uniform

### 2. Physical – chemical analysis:

<b>Fat, %</b>	22±2
<b>Moisture, %</b>	49±2
<b>pH</b>	5,1 – 5,9
<b>Salt, %</b>	1,0±0,3

### 3. Microbiological analysis:

<b>Coagulase positive staphylococci</b>	n=5, c=2, m=10, M=100
<b>Escherichia coli</b>	n=5, c=2, m=100, M=1000
<b>Listeria monocytogenes</b>	n=5, c=0, m,M=100

### 4. Nutrition analysis (approximately per 100g):

<b>Energy</b>	1328 kJ / 317 kcal
<b>Fat</b>	22 g
<b>-of which saturated</b>	14 g
<b>Carbohydrate</b>	0,3
<b>Protein</b>	23 g
<b>Salt</b>	1,3 g

### 5. Storage:

Mozzarella should be stored in refrigerated storage at temperature 2°C - 10°C and kept from light and any smells.

### 6. GMO:

According to regulation no 298/2008/EC this product does not contain or consist of GMOs and is not produced from or contain ingredients produced from GMOs.

Nr specyfikacji MOZ/1/CH	Opracował:	Zatwierdził:
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Data	01.10.2019	01.10.2019