

Specification code **MOZ/28/CH**

Date 02.09.2025

Product description

Description	Mozzarella is a stringy cheese, ideal to give long stretching filaments to many food preparations like pizzas and gratins. Its firm texture allows easy shredding (in the grating deadline).
Applications	Ideal for the manufacture of many food preparations. Suitable for melting, cutting and shredding.
Colour	ivory
Taste	clean, slightly fruity
Odour	clean, slightly acid
Texture	fibrous and firm

Storage

At positive temperature: To store between +2 and +6°C.

Frozen: To store at -18°C.

Composition (/ 100 g)

	Target	Max
Total dry matter.	52.4	50
Fat on dry basis	40,7	38

Physical chemical analysis

pH	5.3 ± 0.3
Escherichia Coli	/ 1 g < 100
Staphylococcal Enterotoxin (required when Staphylococcus coag. + > 100 000 UFC/g)	/ 25 g Not detected
Listeria	/ 25 g Not detected
Consult us for other analysis Analysis according to the standard methods (FIL ou ISO). * Colony-forming unit	

Other specs

Allergens	Our cheeses contain the following allergens : milk protein, lactose. Our cheeses contain no gluten
GMO	Our ingredients contain no genetically modified organisms and as such are not concerned by a labeling requirement (Regulation 1829/2003/EC and 1830/2003/EC and subsequent amendments)
Various Contaminants	According to our monitoring plan, our cheeses meet the European standards or at least Codex recommendations.
Heat Treatment	According to regulation, the heat treatment of milk is at least 72 ° C/15 sec (or temperature / time equivalent).
Packaging compliance	The materials used to package our cheeses comply with European regulation EC 1935/2004 (and subsequent amendments) for materials and articles intended to be in contact with foodstuffs.

Our certificates

