

GENERAL PRODUCT INFORMATION

Mozarella 40% fat in dry matter, 10kg block consisting of 4 x about 2,5 kg loafs

SKŁADNIKI

Pasteurised **cow's milk**. Salt, cheese-making cultures, microbial rennet

SALES DESCRIPTION

Mozzarella

GMO STATEMENT

This product is not produced with genetically methods, neither contains genetically modified microorganisms or other labelling required ingredients according to VO (EG) No. 1829/2003 and VO (EG) No. 1830/2003.

DETAILS / CONDITIONS - -**PACKING MATERIAL**

Primary: maturing foil made of PE/PA/PE; Secondary: -

LACTOSE FREE (<0,1 / 100g) - YES

STORAGE TEMPERATURE - ≤4°C

EXPIRY FROM DATE FO PRODUCTION

90 days

RIND OF CHEESE FOR HUMAN CONSUMPTION – RINDLESS

PROTECTIVE ATMOSPHERE - NO

RIPENING PERIOD – -

COUNTY / REGION OF ORIGIN – GERMANY

FOOD REGULATORY ASPECTS

This product, including its packaging and labelling, complies with the applicable German and EU legislations and has been produced or treated under satisfactory conditions, with the appropriate care and using the appropriate hygiene and quality controls.

AVERAGE NUTRITIONAL VALUES PER 100g

Energy	1270 kJ / 305 kcal
Fat	21,0 g
- of which saturates	14,5 g
Carbohydrates	< 0,1 g
- of which sugars	< 0,1 g
Protein	26,0 g
Salt	1,2 g

SENSORY CRITERIA

Outer appearance	White to slightly yellow, smooth, rindless
Inner appearance	None or only few holes, in block form
Texture	Soft to elastic, compact, fibrous structure
Scent	Species-typical
Taste	Typical, pure, midly acidic

ALLERGENS

Alergen	Contained in the product		
	No	Yes	If yes, description
Cereals containing gluten and products thereof	No		
Crustaceans and products thereof	No		
Eggs and products thereof	No		
Fish and products thereof	No		
Peanuts and products thereof	No		
Soybeans and products thereof	No		
Milk and products thereof (including lactose)		Yes	Milk protein, lactose <0,1 g /100g
Nuts and products thereof	No		
Celery and products thereof	No		
Mustard and products thereof	No		
Sesame seeds and products thereof	No		
Lupin and products thereof	No		
Molluscs and products thereof	no		

MICROBIOLOGICAL PARAMETERS

	Max.	Unit	Method
Enterobacteria	1000	CFU/g	VDLUFAM 7.4.2
E.Coli	10	CFU/g	Direct Plating Method by Anderson and Baird-Parker
Enterococci	100	CFU/g	VDLUFAM 7.4.2
Yeasts / mould	500	CFU/g	VDLUFAM 7.7.2
Listeria monocytogenes:	Negative	CFU/25g	DIN EN ISO 11290-1
Salmonellae	Negative	CFU/25g	ISO 6579
Coagulase-pos. Staphylococci	10	CFU/g	ISO 6888-1
Clostridia	300	CFU/g	VDLUFAM 7.18.2.1
Sulfit-reducing clostridia	100	CFU/g	VDLUFAM 7.18.4

FUNCTIONALITIES

	The functionalities still have to be defined
Stretchability	-
Melting ability	-
Oiling	-
Browning	-

CHEMICAL-PHYSICAL PARAMETERS

	Unit	Min.	Target	Max.
Fat	%	21,0	-	-
Dry matter	%	51,0	52,0	53,0
Fat in dry matter	%	40,0	-	-
Water content in nonfat cheese matter	%	47,0	48,0	49,0
Salt	%	0,8	1,0	1,2
pH-value after ripening	-	-	5,3	-

LOGISTICAL DATA

	Net weight	Gross weight	Quantity	
Kilogram / unit (abt.)	10,0	10,389	Units/carton	-
Kilogram/ carton (abt.)	-	-	Units/layer	6
Kilogram/layer (abt.)	60,0	62,3	Units/pallet	8
Kilogram /pallet (abt.)	480,0	523,4 incl. Pal.	Units/ pallet	48

PRODUCT DIMENSIONS

	Unit	Euro pallet	Industrial pallet
Length x width x height (mm) abt,	500 x 300 x 100	1,200 x 800 x 700	1,200 x 1,000 x 700
Height incl. Pallet (mm) abt.	-	850	850
Weight (g)	15,000	630,000	840,000
Fixed weight/equalised	NO	-	-