



**Product Specification Mozzarella 45 %
MOZZARELLA JULIENNE/DICED**

Article: FO06010029 MOZZ.JULIENNE "A MARCHIO" 2,5KG

Article: FO06010008 MOZZ.CUBETTATA "A MARCHIO"2,5KG

INGREDIENTS

MILK, salt, microbial rennet, cheese cultures

Organoleptic characteristics

Appearance, outside	closed body
Appearance, inside	white to light yellow
Consistency, texture	cuttable, elastic
Odour, flavour	gently fresh

Chemical and physical characteristics

Parameter	Standard	Tolerance	Method	Frequency
Fat %	% acc.to declaration	+/- 20% of the declared value	IR	internal test plan
Dry matter %	52	min.	IR	internal test plan
fat in dry matter %	45	+5; +/- measurement uncert	calculated	internal test plan
Salt %	1,4	0,28/-0,28	ir	internal test plan
phosphatase	--	--	--	--
Inhibitors(raw milk)	nagative	--	charm test	in raw milk 1x/tour

Microbial characteristics

Microorganisms	CFU	Method	Frequency
Listeria monocytogenes	neg/25g	external	1/year per homog. productgroup
K (+) Staphylococcus	< 100/g	3M Petrifilm Staph Express	internal test plan
Salmonella	neg/25g	external	1/year per homog. productgroup
Coliforms	< 1.000/g	plate count method	internal test plan
Escherichia coli	< 100/g	plate count method	internal test plan
Yeast	--	--	--
Mould	< 10/g	plate count method	internal test plan
Product typical microorganisms	--	--	--

Allergens according to REGULATION (EC) No. 1169/2011 Annex II
(Any possibly required labelling of allergen traces is shown in the ingredient list.)

Allergen	Contained in the product (recipe)	Description of allergen
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their	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	Yes	milk
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	No	--
Celery and products thereof	No	--
Mustard and products thereof	No	--
Sesame seeds and products thereof	No	--
Sulphur dioxides and sulfites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	No	--
Lupines an produkts thereof	No	--
Molluscs and products thereof	No	--

Nutritional values (based on analyses, calculcations and / or scientifically accepted nutrition tables)

Nutritional values	Per 100 g		Per portion: 25 g	
	Average per 100 g/ml	% reference intake* per 100 g/ml	Average per portion	% reference intake* per portion
Energy (kJ)	1376	16	344,000	4
Energy (kcal)	331	16	82,750	4
Fat (g)	25	36	6,250	9
of which saturates (g)	16	80	4,000	20
Carbohydrates (g)	1	< 1	0,250	< 1
of which sugar (g)	1	1	0,250	< 1
of which lactose (g)	< 0,5		< 0,125	
Fibre (g)	0		0	
Protein (g)	25,5	51	6,375	13
Sodium (g) = Salt / 2,5	0,56		0,140	
Salt (g) = Sodium x 2,5	1,4	23	0,350	6

*Reference intake of an average adult (8400 kJ / 2000 kcal) according to REGULATION (EC) No. 1169/2011.

PACKAGING: plastic bag suitable for food contact materials. Packaged in a modified atmosphere (MAP).

In accordance with Commission Regulation (EC) 10/2011, 1935/2004, 2002/72 (the packaging material comes into contact with food).

SHELF LIFE: minimum 35 days.

STORAGE: chilled storage 0° / +4°C

GMO and ingredients derived from GMO

This product is neither subject to REGULATION (EC) No 1829/2003 for genetically modified food and feed nor to 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.