


	Product Specification	
	FROZEN MOZZARELLA CHEESE LOAF TOP QUALITY 1 KG	
	approval date: 23/09/2024	

GENERAL INFORMATION	
EEC MARK	
INTERNAL CODE	PFPPU1140
EAN ITEM CODE	8006103101943
EAN BOX CODE	18006103101940
DESTINATION OF SALE	HO.RE.CA./ FOOD INDUSTRY
PRODUCT CATEGORY	FROZEN MOZZARELLA STRETCHED CHEESE
PRODUCT DESCRIPTION	FROZEN STRETCHED CHEESE IN CYLINDRICAL SHAPE
INGREDIENTS	MILK, STARTER CULTURE, RENNET, SALT
SHELF LIFE	365 DAYS
PRESERVATION TEMPERATURE	To keep at a temperature of -18°C - Once the product is defrosted don't refreeze and could be kept in refrigerator at a temperature from 0° to +4°C. Once defrosted the product must be consumed within 96 hours
NET WEIGHT	1000 GR

PRODUCT CHARACTERISTICS		LOGISTIC CHARACTERISTICS	
SHAPE	CYLINDRICAL	PACKAGING	THERMOFORMED BAG
COLOUR	GLOSSY WHITE	UNITS PER PACKAGING	1
INTERNAL APPEARANCE	UNIFORM	UNITS PER CARTON	10
EXTERNAL APPEARANCE	COMPACT	BOX DIMENSIONS (LxWxH)cm	40 x 36.5 x 16.5
TEXTURE	SOFT	BOX GROSS WEIGHT	11 kg
TASTE	SWEET, FRESH MILK	PALLET DIMENSIONS (LxWxH)cm	120 x 80 x 182
FLAVOUR	DELICATE, TYPICAL OF THE VACCINE PRODUCT	NUMBER OF BOXES PER LAYER	9
		NUMBER OF LAYERS	10
		BOXES PER PALLET	90
		TARIC CODE	04061030

THE AVERAGE VALUES ARE MEASURED ON THE DAY THAT THE GOODS LEAVE THE FACTORY

CHEMICAL AND PHYSICAL FEATURES		NUTRITION DECLARATION (values for 100g)		MICROBIOLOGIC FEATURES	
parameters	value	parameters	value	parameters	value
MOISTURE	45,80%	ENERGY	1301-313 kJ/100g-kcal/100g	TOTAL COLIFORM	<10 ⁴ Ufg/g
DRY MATTER	54,20%	FAT	25 g/100g	ESCHERICHIA COLI	<10 ² Ufg/g
FAT	25,00%	OF WHICH SATURATES	18 g/100g	STAPHILOCOCCUS AUREUS	<10 Ufg/g
FAT ON DRY MATTER	46,12%	CARBOHIDRATE	0,9 g/100g	SALMONELLA	Absent on 25 g
PROTEIN	22,00%	OF WHICH SUGARS	0,5 g/100g	LISTERIA MONOCYTOGENES	Absent on 25 g
PROTEIN ON DRY MATTER	40,59%	PROTEIN	22 g/100g	MOULD AND YEAST	<10 ² Ufg/g
		SALT	0,70 g/100g		

ALLERGENS	
NAME	YES/NO
Cereals contain glutine and by-product	NO
Shellfish and by-product	NO
Eggs and products containing eggs	NO
Fish and products containing fish	NO
Peanuts and by-product	NO
Soya and products containing soy	NO
Milk and products containing milk	YES
Fruit and by-products	NO
Celery and products containing celery	NO
Mustard and products containing mustard	NO
Sesame seeds or by-products	NO
Lupins and by-products	NO
Mollusc and by-products	NO
Sulphur dioxide and sulfites in concentration higher than 10 mg/kg or 10 mg/l like SO2	NO

CERTIFICATION	
	

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