

FP 010 – MOZZARELLA CHEESE

PRODUCT DESCRIPTION	
Product name	Mozzarella Cheese
Legal description	Mozzarella cheese (Milk), anti-caking agent: potato starch
Product code	Various depending on format
Health Mark of manufacturing site	UK AX 007 EC

INGREDIENTS				
MAIN INGREDIENTS	SUB-INGREDIENTS	%	SUPPLIERS	COUNTRY OF ORIGIN
Mozzarella cheese		98	Various approved suppliers	Denmark, France, Germany, Belgium
	Milk	98.6		Denmark, France, Germany, Belgium
	Salt	1.4		Denmark
	Rennet	Trace		Denmark, France
	Starter culture	Trace		Germany, Denmark, USA, Australia
Potato starch		2		Germany

INGREDIENT LISTS AS APPEAR ON THE LABEL
Mozzarella cheese (Milk), anti-caking agent: Potato starch








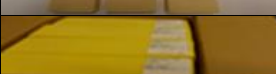
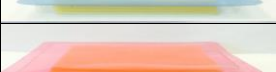

MICROBIOLOGICAL STANDARDS			
ORGANISMS	TARGET	ACCEPT	REJECT
Enterobacteriaceae cfu/g	<100	100	>100
Yeasts cfu/g	<10,000	10,000	>10,000
Moulds cfu/g	<10,000	10,000	>10,000
Coagulase Positive S. aureus cfu/g	<20	20	>20
E. coli cfu/g	<10	10	>10
Listeria Mono. / 25g	Absent	NA	Present
Salmonella / 25g	Absent	NA	Present

NUTRITION INFORMATION	
COMPOSITION	TYPICAL VALUE (PER 100G)
Energy kJ	1247
kcal	299
Protein	24.5
Carbohydrate	1.14
- of which sugars	0.98
Fat	21.6
- of which saturates	13.7
Fibre	0
Sodium	0.5520

ANALYSED		CALCULATED	✓	REFERENCE	
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CHEMICAL ANALYTICAL INFORMATION			
TEST	MINIMUM	TYPICAL	MAXIMUM
Moisture %	46	49.5	51
Fat %	19.6	20.8	23.8
Fat in dry matter %	40	41.2	44
Salt %	0.7	1.4	1.8
pH	5.2	5.4	5.5

PHYSICAL & ORGANOLEPTIC INFORMATION		
STANDARD	ACCEPTABLE	UNACCEPTABLE
Flavour	Pure, creamy, slightly salt, slightly sourish, yoghurt aroma	Off flavour
Aroma	Fresh, slightly sourish, yoghurt aroma	Off aroma
Appearance	Glossy, close surface, uniform white/yellowish to yellow coloured cheese	Mouldy cheese
Texture	Close texture, possible small holes	

AVAILABLE FORMATS				
		DIMENSIONS	YES/NO	PHOTO STANDARD
GRATES	Fine grate	1-2mm width x 10-40mm length	Y	
	Standard grate	4-6mm width x 10-40mm length	Y	
	9.6mm grate	9.6mm width x 10-40mm length	Y	
CRUMBS	Fine crumb	<2-5mm		
	Medium crumb	<10mm		
	Large crumb	<20mm		
DICED/CUBED	Various sizes as required		Y	
SHAVINGS		Nominally 1mm x 10-60mm		
STICKS		Various sizes		
CUT BLOCKS	2.5kg			
	5kg			
BLOCK	20kg			
SLICES		Various slice sizes		
				
				
OTHER				

ALLERGEN INFORMATION	
ALLERGEN	FREE FROM
Cereals containing gluten	✓
Crustaceans	✓
Eggs	✓
Fish	✓
Shell Fish	✓

Peanuts	✓
Soybeans	✓
Milk	x
Nuts	✓
Celery	✓
Mustard	✓
Sesame seeds	✓
Sulphur dioxide >10mg/kg	✓
Molluscs	✓
Lupin	✓

SUITABLE FOR		
	YES /NO	COMMENTS
Vegetarians	Yes	
Vegans	No	Contains milk
Coeliacs	Yes	
Organic use	No	Not certified

This product does not contains any irradiated or GMO materials

SHELF LIFE	
From production / manufacture	42days
Minimum on delivery	28days
Once opened (if stored correctly)	2days

STORAGE CONDITIONS	
Chilled <5°C	✓
Frozen -18°C	

PACKAGING INFORMATION		
PRIMARY PACKAGING		MATERIAL
670mm width heat sealed pouches/pillow packs for formatted products	✓	<u>Combination of a Biaxially oriented polyamide with polyethylene. Blue tint/clear colour. 80 microns thick.</u>
300 mm width heat sealed for flow wrap products		<u>Combination of a Biaxially oriented polyamide with polyethylene. Blue tint/clear colour. 80 microns thick.</u>
Slice packets		<u>Combination of clear PA/EVOH/PE thermoform film base heat sealed with blue/red tint Biaxially oriented polyamide with polyethylene.</u>
Trays		Clear laminate PVC /PE tray, 600 microns thick. Heat sealed with 500mm width blue film as above. Weight: 90 ±2g
Other		

PACKED IN A PROTECTIVE ATMOSPHERE	Yes
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SECONDARY PACKAGING		MATERIAL
Box	✓	Fluted cardboard box, tape sealed.
Pallecon	✓	HDPE returnable plastic Pallecon.
Other		

AVAILABLE PACK SIZES					
PACK SIZE		INTERNAL DIMENSIONS MM (APPROX.)	OUTER DIMENSIONS MM (APPROX.)	FORMAT	STACKING
1kg	✓	230 x 300 x 50	479 x 239 x 165	6 x 1kg per box	8 layers of 10

1kg	✓	230 x 300 x 50	483 x 243 x 256	10 x 1kg per box	5 layers of 10
2kg FSB		157 x 124 x 30	250 x 140 x 140		9 layers of 25
2kg	✓	330 x 330 x 70	483 x 243 x 256	5 x 2kg per box	5 layers of 10
2kg	✓	330 x 330 x 70	398 x 323 x 276	6 x 2kg per box	4 layers of 9 & 1 layer of 4
4kg		380 x 285 x 85	400 x 305 x 85	3 x 4kg per box	40 boxes per pallet
5kg	✓	570 x 330 x 110	483 x 243 x 256	2 x 5kg per box	5 layers of 10
5kg	✓	570 x 330 x 110	1200 x 1000 x 975	60 bags per Pallecon	60 bags per Pallecon
Other					

LABELLING AND CODING		
PRIMARY PACKAGING LABEL		
Pack label	✓	Product name/description, SAP (if required), Health Mark, Production time, Production date, Line No, Best Before date & Pack weight, Allergen Information - Contains Milk (and Annatto if applicable), Storage temperature, Added Ingredient Starch, Packaged in a Protective Atmosphere.
Other		
SECONDARY PACKAGING LABEL		
Box label	✓	Product name/description, SAP (if required), Health Mark, Production time, Production date, Best Before date & Case weight, Allergen Information - Contains Milk (and Annatto if applicable), Storage temperature (if required), Added Ingredient Starch (if required). 6 digit Lot number. Line number (if applicable)
Other		

METAL DETECTION (free from foreign matter & contamination)			
METAL DETECTION PIECES	FE	NON-FE	SS
Sensitivities (mm)	2.5	3.5	5.0

#### WARRANTY

The product shall meet the requirements of Acts, Regulations and orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

- The Food Safety Act 1990 and all relevant amendments and regulations.
- The Materials and Articles in Contact with Food regulations 2012 and all relevant amendments.
- All regulations made as a result of the requirements of European Community Directives and Regulations.