

	TECHNICAL SCHEDULE MOZZARELLINE	M 150	
		Rev. 13	16/10/2013

Commercial Name MOZZARELLINE	Product Name Breaded bits of mozzarella cheese
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Packaging	Retail Box		
Product code	700201		
Number of pieces per box	63 ± 7		
Net weight box	1000g		

First Packaging: Consumer Unit

Pack	Film duplex in polypropylene (PP coex matt: 20µm) e polyethylene (PE: 55µm)		
Weight first packaging	10 ± 1g		
Pack size (L x H x P)	200 x 290 x 60 (± 3mm)		
EAN code	8006704501739		

Captions	The captions on the label provided by the current labels regulations Production lot and expiry date: Lot: L DDDY Best before: MM YY or DD MM YY		
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Secondary Packaging: Trade Unit

Pack	Corrugated Box		
Material	Corrugated carton		
Pieces per box	6		
Size (L x H x P)	397 x 221 x 197 (± 2mm)		
Weight packaging	320 ± 5g		
EAN code secondary packaging	08006704511738		

Logistic informations

Kind of pallet	Euro pallet		
Boxes per layer	12		
Layers per pallet	9		
Boxes per pallet	108		
Pieces per pallet	648		
Pallet high (cm)	214		
Pallet weight (kg)	648		

Storing technology	Deep - freezing	Note	Product frozen and packaged automatically in line production
Shelf life	18 months	Minimum Shelf life	10 months

Quantity		Ingredients: mozzarella cheese 49% (milk , salt, rennet, acidity regulator: citric acid), wheat flour, water, sunflower oil, iodized salt, salt, yeast, spices.
Mozzarella cheese	Composition 49%	
Note	The product should be eaten after cooking. Allergic ingredients are marked in bold in the ingredient list (by the UE 1169/2011 regulation)	

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Preparation	
In the pan	Heat abundant oil in a pan with small bottom and high rim. Put “Mozzarelline” in the boiling oil. Let frying for 3/4 minutes, turning them delicately. Put down the “Mozzarelline” on blotting paper to absorb the oil. Please wait 2 minutes before serving.
In the oven	Put the “Mozzarelline” in a baking dish. Let cook in the previously heated oven (220° C) for about 8 minutes.

Nutritional values average		x 100g	% RI (x 100g)	x Pie (= 100g)	RI: Reference intake of an average adult (8400 kJ / 2000 kcal)
Energy Values	1075		269		
	257	13%	64	3%	
Fats	13	18%	3,2	5%	
Saturated fatty acids	6,0	30%	1,5	8%	
Carbohydrate	24	9%	6,0	2%	
Sugar	5,0	6%	1,3	1%	
Roughage	1,3	---	0,3	--	
Protein	11	22%	2,7	5%	
Salt	1,2	22%	0,3	5%	

Storing information		
In the freezer:	**** o *** (-18°C) ** (-12°C) * (-6°C)	Look for the advice date on the pack 1 month 1 week
In the icebox:		3 days
Once defrosted, the product must not be refrozen, it must be kept in the refrigerator and consumed within 24 hours.		

Product analysis		Tasting notes	
Weight piece	16 ± 2 g	Taste:	Inside part typical of mozzarella cheese; The outer is typical of crispy breadcrumbs.
Shape:	Spherical irregular	Consistency:	Compact. Outside crunchy with stuffing of mozzarella cheese.
Avarage diameter	38 ± 3mm	Color:	Typical golden breadcrumbs.
		Appearance:	Typical of breaded bits of mozzarella cheese.
		Smell:	Breadcrumbs typical.

Microbiological parameters		Chemical features	
Enterobacteriaceae Bacillus Cereus E. Coli Coagulase Positive Staphylococcus Listeria Monocytogenes Salmonella	2.000 UFC/g	Humidity	50,5 ± 2,5 %
	1.000 UFC/g	Ash	1,2 ± 0,3 %
	100 MPN/g		
	1.000 UFC/g		
	Absent in 25 g		
	Absent in 25 g		

