



PRODUCT DATA SHEET

STP_50870

Rev. 06

03.03.2020

PRODUCT NAME:	Mozzarella 100 g bag		
ITEM NUMBER:	50870		
GTIN UNIT:	4012642000238	GTIN PACKAGING:	14012642000235



TYPOLOGY:	Pasta filata cheese
TRADE DESCRIPTION:	Mozzarella
TARGET MARKET:	Retail, wholesale, C & C
PACKAGING:	Unit: Packaging of the type "pillow pack", from a composite foil of nylon and polyethylene. Outer Packaging: Carton
INGREDIENTS:	Pasteurized milk, microbial rennet, salt, starter cultures
DESCRIPTION:	Classic mozzarella shape, slightly oval, almost round, diameter approx. 4,5 cm Packed in brine.
MINIMUM SHELF LIFE:	26 days from date of manufacture.
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C

LOGISTICAL DETAILS:					
Net weight / unit:	g	100	Content / Unit:	1	
Units / carton:	20		Carton measures:	cm	29,5x 25 x 11 (LxWxH)
Weight / carton:	kg	5,5	Cartons / layer:	12	
Layers /pallet:	10		Pallet height:	cm	125 pallet incl.
Net weight / pallet	kg	240	Gross weight / pallet	kg	684 pallet incl.
DESCRIPTION	AUTHOR		REVIEW		APPROVAL
Image added; data adjusted	Sales Department		Quality Department		Quality Department



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NUTRITION FACTS:	average / 100 g:			
Energy:	1012,9	kJ	243,8	kcal
Fat:	18,6	g		
<i>of which saturated</i>	13,8	g		
Carbohydrate:	0,50	g		
<i>of which sugars</i>	0,49	g		
Protein:	18,6	g		
Salt:	0,70	g		

SENSORY CHARACTERISTICS:	
Smell:	Faultless, fresh, slightly sour taste deriving from milk, product typical, no foreign smell.
Taste:	Faultless, fresh, slightly sour taste deriving from milk, product-typical, lightly salty without foreign taste.
Appearance/ consistency/ texture:	Equal shaped cheese balls with a white smooth surface, homogeneous and slightly fibrous paste of soft and elastic consistence. It feels soft and fibrous in the mouth.

CHEMICAL CHARACTERISTICS:			
Dry weight:	34 – 44 %	FDM:	min. 45 %
Water content:	56 – 66 %	pH value:	5,30 – 5,60

MICROBIOLOGICAL CHARACTERISTICS:			
Escherichia coli:	< 10 cfu / g	Salmonella spp:	not traceable in 25 g
Coagulase-positive staphylococci:	< 10 cfu / g	Listeria monocytogenes:	not traceable in 25 g
POLLUTANT RESIDUES:	Heavy metals, pesticides, PCB, solvents, mycotoxins, dioxins, inhibitors: in compliance with the German and EU Food Legislation.		
ALLERGENS:	The product contains milk protein and lactose.		
GMO:	The product has not been manufactured by following any genetic modification process and contains no genetically modified microorganism or any ingredients subjected to the mandatory labelling regulations in relation with the EC Regulations No. 1829/2003 and 1830/2003.		
FOOD LEGISLATIONS DETAILS:	The product meets the requirements of the German and EU Food Legislation.		
BATCH NUMBER SHOWN:	Lot no.: L + day of calendar year; Minimum shelf life DD.MM.YY		
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