FRANCIA	**PRODUKTSPEZIFIKATION**	**STP_ 00350** Rev. 07 22.04.2020

PRODUCT NAME:	**Mozzarella 1 kg block**		
ITEM NUMBER:	**00350**		
GTIN UNIT:	4012642000061	**GTIN PACKAGING:**	14012642000068

TIPOLOGY:	Pasta filata cheese	
TRADE DESCRIPTION:	Compact Mozzarella	
TARGET MARKET:	Restaurant trade, wholesale trade industry, C & C, industrial processing.	
PACKAGING:	Unit: The packaging consists of a lower composite foil of polyethylene, nylon and an upper composite foil of polyethylene and polyester, under vacuum sealing.	
	Outer packaging	Carton
INGREDIENTS:	Pasteurized milk, microbial rennet, salt, starter cultures.	
FORM DESCRIPTION:	Cylindrical: diameter 7 +/- 0,5cm; length 22-23 cm.	
MINIMUM SHELF LIFE:	25 days from date of manufacture	
TRANSPORTATION AND STORAGE TEMPERATURE:	+4°C - +7°C	

LOGISCTICAL DETAILS:					
Net weight / unit:	g	1000	**Content / unit:**	1	
Units / packaging:	10		**Carton measures:**	cm	24,5 x 27 x 16,5 (L x W x H)
Weight of outer packaging:	Kg	10,6	**Outer packaging / layer:**	10	
Layer / pallet:	7		**Height:**	cm	aproxx. 130,5 pallet incl.
Net weight / Pallet:	Kg	700	**Gross weight / pallet:**	Kg	ca. 742 pallet incl.

NUTRITION FACTS	Average/100g:			
Energy:	kJ	1304	kcal	314
Fat:	24	g		
of which saturated fat	17,2	g		
Carbohydrate:	1,8	g		
of which sugars	1,6	g		
Proteins:	23	g		
Salt	0,50	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:	Uniform and cylindrical cheese block with a white and smooth surface. It has a firm and compact-elastic consistency, very soft and slightly fibrous.

CHEMICAL CHARACTERISTICS:			
Dry weight:	48 – 53 %	**FDM:**	min. 45 %
Water content:	47 – 52 %	**pH value:**	5,10 – 5,40

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.
GENETIC TECHNOLOGY:	The product has not been manufactured by following any genetic modification process and contains no genetically modified microorganism or any ingredients subject to the mandatory labelling regulations in relation with the EC Regulations No. 1829/2003 and 1830/2003.
FOOD LEGISLATION 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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