



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 approx. 130,5 pallet incl.
Net weight / Pallet:	Kg	700	Gross weight / pallet:	Kg ca. 766 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	WITHDRAWAL
Pallet layers adapted	Sales Department	Quality Manager	Quality Manager



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NUTRITION FACTS	Average/100g:			
Energy:	kJ	1304	kcal	314
Fat:	24	g		
<i>of which saturated fat</i>	17,2	g		
Carbohydrate:	1,8	g		
<i>of which sugars</i>	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		
PRODUCER/ADDRESS:	Francia Mozzarella GmbH Volkmarstr. 9-11 · D-12099 Berlin (DE-BE-90006-EG) Tel.: +49(0)30 7017366 · Fax: +49(0)30 70178572 info@franciamozzarella.com · www.franciamozzarella.com		