



PRODUKTSPEZIFIKATION

STP_55400

Rev. 08

22.04.2020

PRODUCT NAME:	Organic Mozzarella 1 kg block		
ITEM NUMBER:	55400		
GTIN UNIT:	4012642000399	GTIN PACKAGING:	14012642000396



TIPOLOGY:	Pasta filata cheese
TRADE DESCRIPTION:	Cut resistant Mozzarella
TARGET MARKET:	Restaurant trade, wholesale trade, C & C, industrial processing.
PACKAGING:	Unit: The packaging consists of a lower composite foil of polyethylene and nylon and of an upper composite foil of polyethylene and polyester, vacuum sealed.
	Outer packaging: Carton
INGREDIENTS:	Pasteurized organic 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	APPROVAL
Pallet layers adapted	Sales Department	Quality Department	Quality Department



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NUTRITION FACTS	average / 100 g:			
Energy:	1304	kJ	314	kcal
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		
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