



PRODUCT DATA SHEET

STP_50600

Rev. 07
03.03.2020

PRODUCT NAME:	Mozzarella 21 g / 250 g bag		
ITEM NUMBER:	50600		
GTIN UNIT:	4012642000054	GTIN PACKAGING:	14012642000051



TYPOLOGY:	Pasta filata cheese		
TRADE DESCRIPTION:	Mozzarella in brine		
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		
FORM DESCRIPTION:	Classic mozzarella shape slightly oval, almost round, diameter approx. 3,5 cm, weight ca. 21 g		
MINIMUM SHELF LIFE:	25 days from date of manufacture		
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C		

LOGISTICAL DETAILS:				
Net weight / unit:	g	250	Content / unit:	12
Units / packaging:	12		Carton measures:	cm 30 x 25 x 11 (L x W x H)
Weight of outer packaging:	kg	5,6	Outer packaging / layer:	12
Layers / pallet:	10		Pallet height:	cm 125 pallet incl.
Net weight / pallet:	kg	360	Gross weight / pallet:	kg ca. 696 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	WITHDRAWAL
Image updated	Sales Department	Sales Department	Quality Department



PRODUCT DATA SHEET

STP_50600

Rev. 07

03.03.2020

NUTRITION FACTS:	average / 100 g:			
Energy:	1012,9	kJ	243,8	kcal
Fat:	18,6	g		
<i>of which saturated fat:</i>	13,8	g		
Carbohydrate:	0,5	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 subject 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		
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		