



# PRODUCT DATA SHEET

**STP\_01431**Rev. 10  
05.05.2021

<b>PRODUCT NAME:</b>	Organic shredded mozzarella 3 kg bowl		
<b>ITEM NUMBER:</b>	01431		
<b>GTIN UNIT:</b>	4012642000405	<b>GTIN PACKAGING:</b>	14012642000402



<b>TIPOLOGY:</b>	Pasta filata cheese
<b>TRADE DESCRIPTION:</b>	Cut resistant shredded organic Mozzarella
<b>TARGET MARKET:</b>	Restaurant trade, wholesale trade, C & C, industrial processing
<b>PACKAGING:</b>	Unit: The packaging consists of a polypropylene bowl sealed with a composite foil made of Polyethylene terephthalate and polypropylene. The product is packaged in a modified atmosphere.
	Outer packaging: carton
<b>INGREDIENTS:</b>	Pasteurized milk from EU biological farming, microbial rennet, salt, starter cultures.
<b>FORM DESCRIPTION:</b>	Rectangular pieces, approx. 0,4 cm x 0,4 cm x 1;3 cm
<b>MINIMUM SHLEF LIFE:</b>	20 days from date of manufacture
<b>TRANSPORTATION AND STORAGE TEMPERATURE:</b>	+4 °C - +7 °C

LOGISTICAL DETAILS:				
<b>Net weight / unit:</b>	g	3000	<b>Content / Unit:</b>	-
<b>Units / carton:</b>	2		<b>Carton / measures</b>	cm 32,6 x 26,9 x 19,0 (L x W x H)
<b>Gross weight / carton:</b>	kg	6,435	<b>Cartons / layer:</b>	10
<b>Layers / pallet:</b>	9		<b>Pallet / height:</b>	cm 186 pallet incl.
<b>Net weight / pallet:</b>	kg	540	<b>Gross weight / pallet:</b>	kg 604,15 pallet incl.

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Packaging information changed	Sales department	Quality department	Quality department



## PRODUCT DATA SHEET

**STP\_01431**Rev. 10  
05.05.2021

<b>NUTRITION FACTS:</b>	average / 100 g:			
<b>Energy</b>	1304	kJ	314	kcal
<b>Fat</b>	24	g		
<i>of which saturated fat</i>	17,2	g		
<b>Carbohydrate</b>	1,8	g		
<i>of which sugars:</i>	1,6	g		
<b>Proteins</b>	23	g		
<b>Salt</b>	0,5	g		

<b>SENSORY CHARACTERISTICS:</b>	
<b>Smell:</b>	Faultless, fresh, slightly sour taste deriving from milk, product typical, no foreign smell.
<b>Taste:</b>	Neutral without foreign taste, fresh, slightly sour taste deriving from milk, product-typical, lightly salty.
<b>Appearance / Consistency / texture:</b>	Medium-sized cheese pieces cut into rectangles, with a slightly yellow smooth surface. Firm, slightly fibrous dough of compact, elastic consistency. Firm to the bite in the mouth, slightly fibrous and supple.

<b>CHEMICAL CHARACTERISTICS:</b> (average / 100 g)			
<b>Dry weight:</b>	48 – 53 %	<b>FDM:</b>	min. 45 %
<b>Water content:</b>	47 – 52 %	<b>pH value:</b>	5,10 – 5,40

<b>MICROBIOLOGICAL CHARACTERISTICS:</b> (AVERAGE / 100 G)			
<b>Escherichia coli:</b>	< 10 CFU / g	<b>Salmonella spp:</b>	not traceable in 25 g
<b>Coagulase-positive staphylococci:</b>	< 10 CFU / g	<b>Listeria monocytogenes:</b>	not traceable in 25 g
<b>RESIDUES / POLLUTANTS:</b>	Heavy metals, pesticides, PCB, solvents, mycotoxins, dioxins, inhibitors: in compliance with the German and EU Food Legislation.		
<b>ALLERGENS:</b>	The product contains milk protein and lactose.		
<b>GMO:</b>	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.		
<b>FOOD LEGISLATION DETAILS:</b>	The product meets the requirements of the German and EU Food Legislation.		
<b>BATCH NUMBER SHOWN:</b>	Lot no.: L + day of calendar year; Minimum shelf life DD.MM.YY		
<b>PRODUCER / ADDRESS:</b>	<b>Francia Mozzarella GmbH</b> 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		