



PRODUCT DATA SHEET

STP_03120

Rev. 08
05.05.2021

PRODUCT NAME:	Mozzarella Sticks 3 kg / bowl		
ITEM NUMBER:	03120		
GTIN UNIT:	4012642000092	GTIN PACKAGING:	14012642000099



CHEESE CATEGORY:	Pasta filata cheese
TRADE DESCRIPTION:	Mozzarella sticks
TARGET MARKET:	Restaurant trade, wholesale trade industry, C & C
PACKAGING:	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
INGREDIENTS:	Pasteurized milk, microbial rennet, salt, starter cultures
FORM DESCRIPTION:	Elastic, rounded at the ends diameter approx. 1cm / length approx. 22-23 cm / weight approx. 47 g
MINIMUM SHELF LIFE:	15 days from date of manufacture
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C

LOGISTICAL DETAILS:				
Net weight / unit:	g	3000	Content / Unit:	approx. 63
Units / packaging:	2		Carton measures:	cm 33 x 27 x 19 (L x W x H)
Weight / carton	kg	6,35	Cartons / layer:	10
Layers / pallet:	9		Pallet height:	cm 186 pallet included
Net weight / pallet:	kg	540	Gross weight / pallet:	kg 596 pallet included

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



PRODUCT DATA SHEET

STP_03120

Rev. 08
05.05.2021

NUTRITION FACTS:	average / 100 g:			
Energy:	1087	kJ	kcal	255
Fat:	21,4	g		
<i>of which saturated</i>	16,1	g		
Carbohydrate:	0,8	g		
<i>of which sugars</i>	0,56	g		
Proteins:	23,6	g		
Salt	0,5	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, cylindrically shaped cheese sticks with white, smooth, closed surface, bite-resistant, slightly fibrous, soft and elastic consistency.

CHEMICAL CHARACTERISTICS:			
Dry weight:	42 – 48 %	FDM:	mind. 40 %
Water content:	52 – 58 %	pH value:	5,20 – 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 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		