



PRODUCT DATA SHEET

STP_50200Rev. 09
04.05.2021

PRODUCT NAME:	Shredded mozzarella 3kg bowl		
ITEM NUMBER:	50200		
GTIN UNIT:	4012642000078	GTIN PACKAGING:	14012642000075



TIPOLOGY:	Pasta filata cheese				
TRADE DESCRIPTION:	Cut resistant shredded Mozzarella				
TARGET MARKET:	Restaurant trade, wholesale trade industry, C & C, industrial processing.				
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:	Rectangular pieces, approx. 0,4 cm x 0,4 cm x 1;3 cm				
MINIMUM SHELF LIFE:	20 days from date of manufacture				
TRANSPORTATION AND STORAGE TEMPERATURE:	+4 °C - +7 °C				
LOGISTICAL DETAILS:					
Net weight / unit:	g	3000	Content / Unit:	-	
Units / carton:	2		Carton / measures	cm	32,6 x 26,9 x 19,0 (L x W x H)
Gross weight / carton:	kg	6,435	Cartons / layer:	10	
Layers / pallet:	9		Pallet / height:	cm	186 pallet incl.
Net weight / pallet:	kg	540	Gross weight / pallet:	Kg	Net weight / pallet:

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



PRODUCT DATA SHEET

STP_50200Rev. 09
04.05.2021

NUTRITION FACTS:	average / 100 g:			
Energy	kJ	1304	kcal	314
Fat	24,0	g		
<i>of which saturated fat</i>	17,2	g		
Carbohydrate	1,8	g		
<i>of which sugars:</i>	1,6	g		
Proteins	23,0	g		
Salt	0,50	g		

SENSORY CHARACTERISTICS:			
Smell:	Faultless, fresh, slightly sour taste deriving from milk, product typical, no foreign smell.		
Taste:	Neutral without foreign taste, fresh, slightly sour taste deriving from milk, product-typical, lightly salty.		
Appearance/ consistency/ texture:	Uniform and cylindrical cheese block with a closed, white and smooth surface. It has a firm and compact-elastic consistency, very soft and slightly fibrous. Bite-resistant, slightly fibrous and supple.		
CHEMICAL CHARACTERISTICS: (average / 100 g)			
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.		
GMO:	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.		
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		