



## PRODUCT DATA SHEET

**STP\_50310**

Rev. 03  
05.05.2021

<b>PRODUCT NAME:</b>	<b>Mozzarella 100 g 1 kg bowl</b>		
<b>ITEM NUMBER:</b>	<b>50310</b>		
<b>GTIN UNIT:</b>	4012642000559	<b>GTIN PACKAGING:</b>	14012642000556



<b>TYPOLOGY:</b>	Pasta filata cheese
<b>TRADE DESCRIPTION:</b>	Mozzarella
<b>TARGET MARKET:</b>	Wholesale, C & C, restaurant trade
<b>PACKAGING:</b>	Unit: The packaging consists of a polypropylene bowl sealed with a composite foil made of Polyethylene terephthalate and polypropylene.
	Outer Packaging: Carton
<b>INGREDIENTS:</b>	Pasteurized milk, microbial rennet, salt, starter cultures
<b>DESCRIPTION:</b>	Classic mozzarella shape, slightly oval, almost round, diameter approx. 4,5 cm
<b>MINIMUM SHELF LIFE:</b>	18 days from date of manufacture.
<b>TRANSPORTATION AND STORAGE TEMPERATURE:</b>	+4 °C - +7 °C

LOGISTICAL DETAILS:				
<b>Net weight / unit:</b>	g	1000	<b>Content / Unit:</b>	10
<b>Units / carton:</b>	10		<b>Carton measures:</b>	cm 40 x 25 x 35 (L x W x H)
<b>Weight / carton:</b>	kg	16,3	<b>Cartons / layer:</b>	10
<b>Layers /pallet:</b>	4		<b>Height / pallet:</b>	cm 155 pallet incl.
<b>Net weight / Pallet</b>	kg	400	<b>Gross weight / pallet</b>	kg approx. 676 pallet incl.

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



## PRODUCT DATA SHEET

STP\_50310

Rev. 03

05.05.2021

<b>NUTRITION FACTS:</b>	Average/100 g:			
<b>Energy:</b>	1012,9	kJ	243,8	kcal
<b>Fat:</b>	18,6	g		
<i>of which saturated</i>	13,8	g		
<b>Carbohydrate:</b>	0,5	g		
<i>of which sugars</i>	0,49	g		
<b>Protein:</b>	18,6	g		
<b>Salt:</b>	0,70	g		

<b>SENSORY CHARACTERISTICS:</b>	
<b>Smell:</b>	Faultless, fresh, slightly sour taste deriving from milk, product typical, no foreign smell.
<b>Taste:</b>	Faultless, fresh, slightly sour taste deriving from milk, product-typical, lightly salty without foreign taste.
<b>Appearance/ consistency/ texture:</b>	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.

<b>CHEMICAL CHARACTERISTICS:</b>			
<b>Dry weight:</b>	32 - 43 %	<b>FDM:</b>	min. 45 %
<b>Water content:</b>	57 - 68 %	<b>pH value:</b>	5,30 – 5,60

<b>MICROBIOLOGICAL CHARACTERISTICS:</b>			
<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>POLLUTANT RESIDUES:</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 LEGISLATIONS 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		