



PRODUKTSPEZIFIKATION

STP_50205Rev. 00
01.12.2021

PRODUCT NAME:	Shredded Mozzarella 3 kg Bowl "taglio Napoli"		
ITEM NUMBER:	50205		
GTIN UNIT:	4012642000689	GTIN PACKAGING:	14012642000686



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:	Sticks ca. 0,5 cm x 0,7 cm x 5,0 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	Inhalt/ Einheit:	-	
Units / carton:	2		Content / Unit:	cm	32,6 x 26,9 x 19,0 (L x B x H)
Gross weight / carton:	kg	6,435	Carton / measures	10	
Layers / pallet:	9		Pallet / height:	cm	186 pallet incl.
Net weight / pallet:	kg	540	Gross weight / pallet:	Kg	604,15 pallet incl.

BESCHREIBUNG	ERSTELLUNG	KONTROLLE	FREIGABE
Erste Ausgabe	Vertriebsabteilung	Qualitätsmanagement	Qualitätsmanagement



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NUTRITION FACTS:	durchschnittlich / 100g:			
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 sugar</i>	1,6	g		
Protein:	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.		
	Medium-sized pieces of mozzarella cheese cut into rectangles, with a slightly yellowish smooth surface, firm, slightly fibrous dough of compact-elastic consistency, mouthfeel firm to the bite, fibrous and smooth.		
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		
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