



Mozzarella - Diced / shredded

Code : DR 54:004

PRODUCT DESCRIPTION

Sale product designation:

French Mozzarella

Description of finished product:

Pasta filata cheese made with pasteurised cow's milk, packed under modified atmosphere

Ingredients:

Mozzarella (Pasteurised cow's milk, salt, starters (including lactose), microbial rennet, acidity regulator: citric acid), anti-caking agent: starch potatoes

- Allergens according to the regulation (EC) N°1169/2011 appendix II: milk and product containing milk (including lactose)

- Is not subject to the requirements of GMO labeling described in regulations (EC) N°1829/2003 and 1830/2003 of the European Parliament and the council dated 09/22/03.

- Is not ionized and does not contain an ionized ingredient

- Micropollutants : conform to the regulation concerning Lead, Dioxins and PCB, Aflatoxin M1, pesticides, antibiotics

Production site certified :

Iso 9001 : 2008

Iso 22 000 : 2005

BRC v 6

Halal



Identification mark :

FR
44-072-001
CE

CRITERIA	TARGET	ACCEPTABLE BORDERLINE
Physical and chemical :		
Dry matter / total weight	50 – 52 %	49 – 54 %
Moisture / total weight	48 -50 %	46 – 51 %
Fat / total weight	20 – 22 %	
Fat / dry matter	40 – 42 %	40 – 45 %
NaCl	0,9 – 1,3 %	0,7 – 1,6 %
pH	5,2 – 5,5	5,0 – 5,6
Bacteriological :		
Safety criteria :		
Listeria monocytogenes	Abs / 25g	Abs / 25g
Salmonelle spp	Abs / 25g	Abs / 25g
Sanitary criteria		
Coagulase + staphylococcus	< 10/g	< 100/g
Escherichia coli	< 10/g	< 100/g

MEAN NUTRITIONAL DATA

	Per 100g	%DRI*
Energy	1231 KJ/ 296 Kcal	15 %
Fats	21 g	30 %
saturated fatty acids	15 g	75 %
Carbohydrates	2.7 g	1 %
sugars	1 g	1 %
Food fibers	0 g	0 %
Proteins	24 g	48 %
Salt	1.1 g	18 %

*(DRI) Daily reference intake for an adult (8400kJ / 2000kcal)

PRODUCT CHARACTERISTICS

Product	Diced	Shredded
Dimension	4 x 3,2 x 6,4mm	4 x 3,2 x 38mm
Color	White to cream	
Texture	Good melting and stretching properties after cooking	
Taste	Milky, slightly salty	

Consume by :

- × Best Before Date :
Diced : **60 days** Shredded : **75 days**
(This BBD is not a guarantee to the customer)
- × Storage Conditions : **4°C ± 2**

PRODUCT BENEFITS

Use: Used for cooking, ingredients for elaborated dishes. For pizzas, can be used in a conveyor oven or other types of oven

- × **Precautions for use:** suitable for vegetarians.

Products benefits: good melting and stretching properties, slight color



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LOGISTICS

Product		2,5 kg bag		2 kg bag	
Unit	Average net weight	2,5 kg		2 kg	
	Dimension	350 x 340 mm		350 x 325 mm	
	Packaging type	Plastic film		Plastic film	
	Marking	Designation, Batch number, BBD, Storage conditions		Designation, Batch number, BBD, Storage conditions	
Pack	Packaging type	Carton		Carton	
	Number of units / carton	4		6	
	Dimension	500 x 300 x 187 mm		500 x 300 x 234 mm	
	Gross weight of packaged product	10,515 kg		12,728 kg	
	Net weight of packaged product	10 kg		12 kg	
Pallets	Pallet type	80 x 120 EUR	100 x 120	80 x 120 EUR	100 x 120
	Gross weight average pallet	590 kg	785 kg	556 kg	739 kg
	Net weight average pallet	540 kg	720 kg	504 kg	672 kg
	Pallets height	1833 mm	1833 mm	1783 mm	1783 mm
	Number pack / layer	6	8	6	8
	Number layers / pallet	9	9	7	7
	Number units / pallet	54	72	42	56
	Pallets precautions / packing	Film wrapped. Do not stack.			

This chart corresponds to a standard product. Any particular request will be the subject of a specific study

Responsibility of the buyer:

- to get informed about regulations in force in country of destination particularly as it relates to authorization, declaration, limitations, labeling, and to respect these conditions.
- to check the compatibility of the product with the use which it is intended for.

In no case shall HCl, EURIAL group be declared responsible in the event of failure to meet these obligations.