

PRODUCT SPECIFICATION

Product:	Mozzarella
HS code:	04069000
Date of creation:	06-2018
Country of Origin:	EU

Nutritional value in 100g

Energy value kJ/kcal:	1223/294
Fat:	20g (13g including saturated fatty acids)
Carbohydrates:	2,4g (1,0g including sugars)
Protein:	26g
Salt:	1,25g

Physical properties:

Water:	50 %
Fat:	20 %
Fat in dry matter:	40 %
Salt:	1,5 %
pH:	5,0 – 5,6

Physical Characteristics:

Color:	Cream, white or slightly yellow
Taste and odor:	Fresh, slightly acid, salty or piquant, mild
Body & texture:	Flesh characteristic of cooked cheese, uniform throughout all the mass, elastic, fibrous, wet with milk liquid

Microbiological:

Salmonella:	n = 5, c = 0, Absent in 25g
Listeria monocytogenes:	n = 5, c = 0, Absent in 25g
Staphylococcus aureus:	n = 5, c = 2, m = 10 jtk/g
Escherichia coli:	n = 5, c = 2, m = 100 jtk/g

Storage, Shelf life & packaging:

Storage condition:	2 – 8 °C, frozen mozzarella -18 °C, after thawing 2 – 8 °C
Shelf life:	Max 70 days blocks from production date, grated or cubed cheese 45 days. Frozen mozzarella can be hold for 12 months and after thawing 14 days.
Packaging:	Packed in thermoshrinkable film, Foil: OPA/PE (polyamide / polyethylene)

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