

Product Specifications

Product: Shredded Fiorello Mozzarella

	Legal Name: Mozza	ella					
1	Description: A grate	A grated free flowing Mozzarella					
1	Shelf Life: 18mor	ths Min on Delivery: 4 months Max on opening (once defrosted): 3 days if k	cept chilled				
	Storage: -18°C	25°C					

^{*}All measurements are given as approximates, but are based on the cutting tools used and may vary dependant upon cheese type. Blends may vary due to mixing during the production process

Ingredient Details

Milk, Salt, Vegetarian Approved Rennet, Starter Culture

Anticaking Agent - Cellulose

All grated/diced and shaved products are sealed under a modified atmosphere

All raw materials used are manufactured by Dairy Partners or sourced from Dairy Partners Approved Suppliers

Organoleptic

<u>Appearance/Dimensions</u> Matchstick <u>Colour:</u> Pale Yellow

<u>Texture:</u> Firm body with well knit texture <u>Aroma:</u> Free from any off, or foreign taints

Flavour: Good and clean flavour, typical of variety, free from any off, or foreign taints

Chemical Specification			Theoretical Nutr	itional Information	
Component	<u>Typical</u>		Typical analysis per 100g		
			Energy	292Kcal	1212Kj
Fat	22.00%	±2.0	Protein		24.5g
Moisture	48.00%	±2.0	Fat		21.5g
Salt	1.30%	±0.4	Of which saturate	S	13.6g
Cheese pH	5.30	±0.3	Carbohydrates		3.6g

Microbiological Specification				
<u>Type</u>	Target (cfu/g)			
Coliforms	<100/g			
E-Coli	<u><10/g</u>			
S.aureus S.aureus	<u><10/g</u>			
Yeasts	<250000/g			
Moulds	<5000/g			
Salmonella	Absent/25g			
L.monocytogenes	Absent/25g			

Finished, grated, products are tested on a random daily scheduling basis unless otherwise requested.

All Microbiological testing is conducted by a reputable outside, UKAS accredited laboratory

Allergen Details					
Allergen Data	Present	Used on site	This manufacturing site is Free from:		
Milk	Yes	Yes	Nuts & Derivatives	Yes	
Egg	No	No	Seeds & Derivatives	Yes	
Gluten	No	No	GMO	Yes	
Soya	No	No			

Special Dietary Information

Suitable for Vegetarians	YES	Suitable for Vegans	NO	Kosher Approved	NO
Halal Approved	YES	Suitable for Coeliacs	YES	Suitable for Lactose Intolerant	NO



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Packaging Information

All cheese is packed into blue, food grade, heat-sealed, PPE bags of various sizes. The bags are packed into cardboard boxes and delivered on wooden pallets. Delivered by refrigerated vehicle.

	10x500g	6x1kg	6x2kg	5x2kg	2x5kg	10x1kg
Film Weight	8g	8g	14g	14g	20g	10g
Box Weight	460g	460g	546g	546g	546g	546g
Number of cases per pallet	96	96	60	60	60	60

Labelling