



PRODUCT DATA SHEET

STP_50310

Rev. 02
11.05.2020

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



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

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

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Logistical data adjusted	Sales Department	Quality Department	Quality Department



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

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

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

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 LEGISLATIONS 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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