

Mozzarella 40+ julienne

GENERAL

Product number	E00G1A	Version	3
Snit	julienne 3,2mm	Date of creation	18/03/2015
Scale	/	Create by	QC

LIST OF INGREDIENTS ON LABEL

Mozzarella 40+ (Pasteurised cow's MILK, Salt, Starter culture, Rennet), Potato starch

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin
Mozzarella 40+	98,5	
Pasteurised milk	97	animal
Salt	1,4	mineral
Starter culture	trace	
Rennet	trace	microbiological
Anti-caking agent: potato starch	1,5	vegetal

ENERGETICAL VALUES 100g

	Standard	Minimum	Maximum
Energy			
	KJ	1245	1190
	Kcal	299	288
Fat (g)	22	19,6	23,8
Saturated fatty acids (g)	14	13	15
Carbohydrate (g)	1	0,5	1,5
Sugar (g)	1	0,5	1,5
Protein (g)	25	24	26
Salt (g)	1,4	0,7	1,8

CHEMICAL VALUES

	Standaard	Minimum	Maximum
Fat (%)	21,6	19,6	23,8
Fat in dry matter (%)	41,8	40	44
Dry matter (%)	51,7	49,7	53,7
Moisture (%)	48,3	46	51
Salt (%)	1,4	0,7	1,8
pH	5,4	5,2	5,5

MICROBIOLOGICAL VALUES

	Target	Tolerance	BBD
Yeasts (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Molds (KVE/g)	10 ²	10 ³	No visual mold
E. coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococci (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25 g)	absent in 25g	absent in 25g	absent in 25g
Listeria monocytogenes (KVE/25 g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates		Applications	
BE	ACS diary	planned 2015	GGO	absent
C0499	IFS	planned 2015	irradiation	absent
EG			Metal*	absent

* detection on 2,5mm Ferro, 3,18mm Non Ferro, 5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	shelf life (days)	Storage temperature (°C)
MAP	45	2-7

ALLERGENS

ALBA	GS1 -code	Allergen - absent, + Present	Product	Line	Factory
1.0	AW	Cereals	-	-	-
2.0	AC	Crustacean	-	-	-
3.0	AE	Eggs	-	-	+
4.0	AF	Fish	-	-	-
5.0	AP	Peanuts (pinda's)	-	-	-
6.0	AY	Soya	-	-	-
7.0	AM	Milk	+	+	+
8.0	AN	Nuts	-	-	-
9.0	BC	Celery	-	-	-
10.0	BM	Mustard	-	-	-
11.0	AS	Sesame	-	-	-
12.0	AU	Sulphur dioxide and sulphites at concentrations >10 mg/kg or 10mg/l , expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Mollucs	-	-	-

PACKAGING & LOGISTICS

Product number		E00G1A0360049	E00G1A0225049	E00G1A02110049	E00G1A0220049	E00G1A0220038		
PRIMARY PACKAGING	l x w x h (cm)	45x27x10	38x25x5	30x23x3	36x23x 5	36x23x 5		
	net weight (kg)	6	2,5	1	2	2		
	tare weight (kg)	0,026	0,024	0,02	0,024	0,024		
	material (COLOR)*	OPA foil BL	OPA foil TR	OPA foil TR	OPA foil TR	OPA foil TR		
SECONDARY PACKAGING	l x w x h (mm)	385x285x255	385x285x255	385x285x255	385x285x255	385x285x255		
	net weight (kg)	12	10	10	12	10		
	tare weight (kg)	0,56	0,56	0,56	0,56	0,56		
	material	corrug. Board	corrug. Board	corrug. Board	corrug. Board	corrug. Board		
TERTIARY PACKAGING	l x w x h (cm)	120x80x15	120x80x15	120x80x15	120x80x15	120x80x15		
	net weight (kg)	672	560	560	672	560		
	tare weight (kg)	25	25	25	25	25		
	material	wooden pallet	wooden pallet	wooden pallet	wooden pallet	wooden pallet		
PALLET INFO	EAN-code: 5425025							
	pieces / secund. PAC	2	4	10	6	5		
	numb. tertiary pack/layer	8	8	8	8	8		
	number layers/ pallet	7	7	7	7	7		

* conform EU wetgeving 10/2011