



MOZZA MAESTR COSSET 2K5 C4

Vendor item N° : 44520004



Update 7.0 - 09/29/2022

PRODUCT DESCRIPTION

Sale product designation :

French Mozzarella

Description of finished product :

Pasta filata cheese made with pasteurised cow's milk, packaged in a protective atmosphere

Ingredients :

Mozzarella (Pasteurised cow's MILK, salt, starter cultures (including MILK), coagulant), anti-caking agent : potato starch

Contains the allergens : Milk and milk-based products (including lactose)

Suitable for vegetarians : Yes

Manufacturing country : France

Milk origin : France

Milk type : Conventional cow's milk

Milk processing : Pasteurised

- 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 any ionized ingredient

- Micropollutants : conform to the european regulation concerning lead, dioxins and PCB, aflatoxin M1, pesticides, antibiotics.

Production site :

Certified

Identification mark

FSSC 22000

FR 85.128.001 CE

FR 44.072.001 CE

Languages printed on the package : German, English, Spanish, French, Italian

Additional notes :

Packaged in a protective atmosphere

Lactose free

Lactose content : < 0,01 g/100 g. Value given for information only, which can not be indicated in the nutritional values

Customs code : 0406200000

PRODUCT CERTIFICATIONS

Halal

CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÉRIA	TARGET	ACCEPTABLE BORDERLINE
PHYSICAL :		
Dimensions	4 x 3.2 x 6.4 mm	
CHEMICAL :		
Total Dry Matter	50 - 52 %	49 - 54 %
Moisture / Total weight	48 - 50 %	46 - 51 %
Fat	20 - 22 %	
Fat in Dry Matter	40 - 42 %	40 - 45 %
Salt	0.9 - 1.3 %	0.7 - 1.7 %
pH	5,2 - 5,5	5,0 - 5,6
MICROBIOLOGICAL :		
Safety criteria :		
Listeria monocytogenes	Not detected in 25 g	Not detected in 25 g
Salmonella spp	Not detected in 25 g	Not detected in 25 g
Hygienic criteria :		
Coagulase positive staphylococci	≤10 UFC/g	≤100 UFC/g
Escherichia coli	≤10 UFC/g	≤100 UFC/g

NUTRITIONAL DATA

	Pour 100g	%AR*
Energy	1231 kJ/ 296 kcal	15%
Fat	21g	30%
of which saturates	15g	75%
Carbohydrate	2.7g	1%
of which sugars	<0,5g	0%
Protein	24g	48%
Salt	1.1g	18%

* Reference intake of an average adult (8400kJ / 2000kcal)

Additional nutrients :

	Per 100g	% RI*/100g
Calcium	550.0mg	69%

Nutrients that cover less than 15% of the Reference Intake in 100g are given for information and cannot be indicated as part of nutrition labeling.

ORGANOLEPTIC CHARACTERISTICS

Texture	Good melting and stretching properties after cooking - Slow melting and hiding power;
Taste	Good yarn: long and thick yarn
Colour	Milky, slightly salty Creamy - Evenly distributed moderate spots

PRODUCT CHARACTERISTICS

Shelf life :

Minimum durability date : 75 days at production (careful this date is not a guarantee to the customer), in form of « Best before ».

Date format : DD/MM/YYYY

Storage conditions :

Storage temperature before opening : +2°C / +6°C

Storage conditions after opening / thawing : Storage Conditions after opening : +2°C/ +6°C;The product can be conserved 4 days after opening.

Recommended use :

Suitable for deck oven and wood oven - Cooking temperature: 300° - 360°C - Cooking time: 2 to 3 min.

LOGISTIC DATA

Unit

Unit presentation	Plastic film
Unit marking	Title, Shelf life, Production date, Batch number, Net weight, Identification mark
Shape	Parallelepipedic
Length (mm)	350
Width (mm)	340
Height (mm)	90
Net weight (g)	2 500
Average net weight individual packaging (g)	19
Average gross weight (g)	2 519

Packages

Unit / package	4
Package marking	Title, Shelf life, Batch number, Storage temperature, EAN, Identification mark
Package length (mm)	500
Package width (mm)	300
Package height (mm)	187
Package volume (dm3)	28,05
Package net weight (kg)	10
Average package tare weight (kg)	0,5
Average package gross weight (kg)	10,576

Pallet

Pallet type	EUROPE PALLET 80*120
Pallet material	Wood
Pallet marking	Intitulé, N°lot, DDM, Poids net, EAN
Packages / layer	6
Layers / pallet	9
Packages / pallet	54
Units / pallet	216
Pallet length (cm)	120
Pallet width (cm)	80
Pallet height (cm)	183,3
Pallet volume (m3)	
Pallet net weight (kg)	540
Average pallet gross weight (kg)	590
Stacking	No

EAN 13 : 3523230016162

DUN 14 : 03523230016179

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