



IQF Billes de Mozzarella 5g
Maestrella 8x1kg C8kg
Vendor item N° : 46030008



Update 2.0 - 10/07/2022

PRODUCT DESCRIPTION

Sale product designation :

Frozen Mozzarella cheese made from pasteurised cow's milk

Description of finished product :

Mozzarella ball, dewatered, frozen.

Some balls can be split or deformed by the moulding.

Ingredients :

Pasteurised cow's MILK, salt, starter cultures (including MILK), coagulant

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

Suitable for vegetarians : Yes

Manufacturing country : France

Milk origin : European union

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

BRC ,IFS

Identification mark

FR 79.077.001 CE

Languages printed on the package : German, English, Arabic, Spanish, Finnish, Dutch, French, Italian, Swedish

Additional notes :

Do not refreeze thawed product

Customs code : 0406103090

CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÈRIA	TARGET	ACCEPTABLE BORDERLINE
PHYSICAL :		
Form	Ovoïde	
Diameter	20-30 mm	≥19 et ≤ 31,5 mm
Average Weight	5 g	4-6 g
CHEMICAL :		
Fats on total weight	20 %	≥16 et ≤ 24 %
Fat in Dry Matter	>45 %	≥45 %
Salt	0,5 %	
pH	5,1-5,6	<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 :		
Escherichia coli	<100 UFC/g	<1000 UFC/g
Coagulase positive staphylococci	<100 UFC/g	<1000 UFC/g

NUTRITIONAL DATA

	Pour 100g	%AR*
Energy	1089 kJ/ 262 kcal	13%
Fat	20g	29%
of which saturates	14g	70%
Carbohydrate	<0,5g	0%
of which sugars	<0,5g	1%
Protein	20g	40%
Salt	0.50g	8%

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

ORGANOLEPTIC CHARACTERISTICS

Appearance	Irregular shaped balls, white
Texture	Fibrous curd
Taste	Lightly lactic

PRODUCT CHARACTERISTICS

Shelf life :

Use-by date : 730 days at production (careful this date is not a guarantee to the customer), in form of « Best before end ».

Date format : MM/YYYY

Storage conditions :

Storage temperature before opening : -18°C

Storage conditions after opening / thawing : Keep at +2°C/+6°C, to be used under 4 days
This product can be used without thawing. If you want to thaw the product before use, we recommend removing from the tray and placing them in a dish (in the fridge during 12 hours)

LOGISTIC DATA

Unit

Unit presentation	Printed cardboard tray, resealable
Shape	
Length (mm)	190
Width (mm)	136
Height (mm)	87
Net weight (g)	1 000
Average net weight individual packaging (g)	75
Average gross weight (g)	1 075

Packages

Unit / package	8
Package marking	Title, Batch number, Shelf life
Package length (mm)	395
Package width (mm)	295
Package height (mm)	181
Package volume (dm³)	21,091
Package net weight (kg)	8
Average package tare weight (kg)	0,7
Average package gross weight (kg)	9,3

Pallet

Pallet type	EUROPE PALLET 80*120
Pallet material	Wood
Pallet marking	Intitulé, N°lot
Packages / layer	8
Layers / pallet	8
Packages / pallet	64
Units / pallet	512
Pallet length (cm)	120
Pallet width (cm)	80
Pallet height (cm)	160
Pallet volume (m³)	
Pallet net weight (kg)	512
Average pallet gross weight (kg)	581,8
Stacking	No

EAN 13 : 3523230030670

DUN 14 : 03523230030687

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