



# FT Mozzarella tranches

Code : DR 116:001

## PRODUCT DESCRIPTION

### Legal product designation:

Mozzarella\*

Cow cheese made with pasteurized cow's milk.

### Finished product description:

Slices of stretched curd cheese made with pasteurized cow's milk.  
Packaged in a protective atmosphere.

### Ingredients:

Pasteurized cow's milk (origin UE), salt, starters (including milk), microbial coagulant.

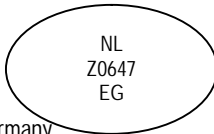
- Allergens according to the regulation (EC) N°1169/2011 appendix II: milk and product containing milk (including lactose)

- Is not subject to the requirements of GMO labeling described in rulings (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 an ionized ingredient

### Line of production certified IFS/BRC.

### Identification mark:



\*Origin of mozzarella: Germany.

CRITERIA	TARGET	ACCEPTABLE LIMIT
<b>Physical and Chemical:</b>		
Dimensions	10x10cm	
Average weight	20g	18g – 22g
Dry Matter	52%	50% – 54%
Fat	21%	19% – 23%
Fat / dry matter	41%	40% - 44%
Salt	1,2%	< 1,6%
<b>Microbiological:</b>		
<u>Safety Criteria</u>		
Salmonella	Not detected in 25g	Not detected in 25g
Listeria monocytogenes	Not detected in 25g	Not detected in 25g
<u>Hygiene Criteria</u>		
Escherichia coli	< 10 cfu/g	< 100 cfu/g
Coagulase positive staphylococci	< 10 cfu/g	< 100 cfu/g

## NUTRITIONAL DATA

	Pour 100g	% RI*
Energy	1221kJ 292kcal	15
Fat	21g	30
of which saturates	15g	75
Carbohydrate	<0.5g	0
of which sugars	<0.5g	0
Protein	26g	52
Salt	1.2g	20

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

## PRODUCT CHARACTERISTICS

Outer appearance	White to cream and homogenous
Texture	Stretching over 10cm after cooking
Taste	Typical milky, typical cheese

### Storage/Consume by :

- Best Before Date: 77 days (attention this BBD is not a guarantee to the customer)
- Storage Conditions : keep refrigerated between +2 and +6°C

## PRODUCT BENEFITS

- Can be use hot for burger and panini, or cold for sandwich and wrap

- Suitable for vegetarians



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### LOGISTICS

	Mozzarella Slices
Packaging	Dimensions: 355 x 128 x 25 mm Net weight of packaged product: 500 g Marking: dd / mm / yyyy + batch number
Boxes	Type: cardboard box Dimension: 365 x 260 x 149 mm Net weight boxes: 6000g Gross weight average boxes: 282g (without primary packaging) 12 packages of 500g / boxes
Pallet	Pallet type : 80x120cm, High <1m80 including pallet High <1m80 including pallet  Net weight: 540 kg Gross weight average: 585 kg  9 boxes / layer 10 layers/ pallet 90 boxes / pallet
Customs nomenclature	04 06 10 30

*This chart corresponds to a standard product. Any particular request will be the subject of a specific study*

#### Responsibility of the buyer:

- to get informed about regulations in force in country of destination particularly as it relates to authorization, declaration, limitations, labeling, and to respect these conditions.
- to check the compatibility of the product with the use which it is intended for.

*In no case shall EURIAL be declared responsible in the event of failure to meet these obligations.*