



## PRODUCT DATA SHEET

**STP\_50200**Rev. 08  
16.12.2019

<b>PRODUCT NAME:</b>	Shredded mozzarella 3kg bowl		
<b>ITEM NUMBER:</b>	50200		
<b>GTIN UNIT:</b>	4012642000078	<b>GTIN PACKAGING:</b>	14012642000075



<b>TIPOLOGY:</b>	Pasta filata cheese				
<b>TRADE DESCRIPTION:</b>	Cut resistant shredded Mozzarella				
<b>TARGET MARKET:</b>	Restaurant trade, wholesale trade industry, C & C, industrial processing.				
<b>PACKAGING:</b>	Unit: The packaging consists of a polypropylene bowl sealed with a composite foil made of polyester and polypropylene. The product is packaged in a modified atmosphere.				
	Outer packaging:	Carton			
<b>INGREDIENTS:</b>	Pasteurized milk, microbial rennet, salt, starter cultures				
<b>FORM DESCRIPTION:</b>	Rectangular pieces, approx. 0,4 cm x 0,4 cm x 1;3 cm				
<b>MINIMUM SHELF LIFE:</b>	20 days from date of manufacture				
<b>TRANSPORTATION AND STORAGE TEMPERATURE:</b>	+4 °C - +7 °C				
<b>LOGISTICAL DETAILS:</b>					
<b>Net weight / unit:</b>	g	3000	<b>Content / Unit:</b>	-	
<b>Units / carton:</b>	2		<b>Carton / measures</b>	cm	32,6 x 26,9 x 19,0 (L x W x H)
<b>Gross weight / carton:</b>	kg	6,435	<b>Cartons / layer:</b>	10	
<b>Layers / pallet:</b>	9		<b>Pallet / height:</b>	cm	186 pallet incl.
<b>Net weight / pallet:</b>	kg	540	<b>Gross weight / pallet:</b>	Kg	<b>Net weight / pallet:</b>

DESCRIPTION	AUTHOR	REVIEW	APPROVAL
Shelf life adjusted	Sales department	Quality department	Quality department



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<b>NUTRITION FACTS:</b>	average / 100 g:			
<b>Energy</b>	kJ	1304	kcal	314
<b>Fat</b>	24,0	g		
<i>of which saturated fat</i>	17,2	g		
<b>Carbohydrate</b>	1,8	g		
<i>of which sugars:</i>	1,6	g		
<b>Proteins</b>	23,0	g		
<b>Salt</b>	0,50	g		

<b>SENSORY CHARACTERISTICS:</b>			
<b>Smell:</b>	Faultless, fresh, slightly sour taste deriving from milk, product typical, no foreign smell.		
<b>Taste:</b>	Neutral without foreign taste, fresh, slightly sour taste deriving from milk, product-typical, lightly salty.		
<b>Appearance/ consistency/ texture:</b>	Uniform and cylindrical cheese block with a closed, white and smooth surface. It has a firm and compact-elastic consistency, very soft and slightly fibrous. Bite-resistant, slightly fibrous and supple.		
<b>CHEMICAL CHARACTERISTICS:</b> (average / 100 g)			
<b>Dry weight:</b>	48 – 53 %	<b>FDM:</b>	min. 45 %
<b>Water content:</b>	47 – 52 %	<b>pH value:</b>	5,10 – 5,40

<b>MICROBIOLOGICAL CHARACTERISTICS:</b>			
<b>Escherichia coli:</b>	< 10 CFU / g	<b>Salmonella spp:</b>	not traceable in 25 g
<b>Coagulase-positive staphylococci:</b>	< 10 CFU / g	<b>Listeria monocytogenes:</b>	not traceable in 25 g
<b>POLLUTANT RESIDUES:</b>	Heavy metals, pesticides, PCB, solvents, mycotoxins, dioxins, inhibitors: in compliance with the German and EU Food Legislation.		
<b>ALLERGENS:</b>	The product contains milk protein and lactose.		
<b>GMO:</b>	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.		
<b>FOOD LEGISLATION DETAILS:</b>	The product meets the requirements of the German and EU Food Legislation.		
<b>BATCH NUMBER SHOWN:</b>	Lot no.: L + day of calendar year; Minimum shelf life DD.MM.YY		
<b>PRODUCER/ADDRESS:</b>	<b>Francia Mozzarella GmbH</b> Volkmarstr. 9-11 · D-12099 Berlin (DE-BE-90006-EG) Tel.: +49(0)30 7017366 · Fax: +49(0)30 70178572 info@franciamozzarella.com · www.franciamozzarella.com		