

Mozzarella 40+ julienne

GENERAL

Snit	Julienne 3,2mm	Version	3
Brand	FFP	Date of creation	24/10/2023
		Created by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, Starch, Salt, Starter culture, Rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Geographical origin
Mozzarella 40+	≥ 97		Europe
Pasteurised milk	95,6	cow	
Salt	1,4	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	
Anti-caking agent: Starch	≤ 3	vegetable	Europe

ENERGETICAL VALUES 100g

	Standard
Energy	1260
KJ	
Kcal	303
Fat (g)	22
Saturated fatty acids (g)	14
Carbohydrate (g)	2,7
Sugar (g)	1,0
Protein (g)	25
Salt (g)	1,4

CHEMICAL VALUES

	Standard
Fat (%)	22
Dry matter (%)	52
Moisture (%)	48
Salt (%)	1,4
pH	5,4

MICROBIOLOGICAL VALUES

	m	M	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/g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/g)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications		
BE	ACS dairy	certified	GMO	absent
C0499	IFS	certified	Irradiation	absent
EG			Metal*	absent

* detection on 2,5mm Ferro, 3,5mm Non Ferro, 4,5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	Shelf life (days)	Storage temperature (°C)
MAP	65	2-7
MAP	365	-18 and colder

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	Molluscs	-	-	-

PACKAGING & LOGISTICS

PRIMARY PACKAGING	l x wx h (cm)	36x23x 5	36x23x 5					
	net weight (kg)	2	2					
	tare weight (kg)	0,024	0,024					
	material (COLOR)*	FFP	FFP					
SECONDARY PACKAGING	pieces / secund. PAC	6	5					
	l x wx h (cm)	38,5x28,5x25,5	38,5x28,5x25,5					
	net weight (kg)	12	10					
	tare weight (kg)	0,56	0,56					
TERTIARY PACKAGING	material	corrug. Board	corrug. Board					
	l x wx h (cm)	120x80x15	120x80x15					
	net weight (kg)	576 à 672	480 à 560					
	tare weight (kg)	25	25					
	material	wooden pallet	wooden pallet					
	numb. Secund. pack/ layer	8	8					
	number layers/ pallet	6 à 7	6 à 7					

* conform EU leg. 10/2011

Intrastat	Transport temperature (°C)
04062000	same as storage temperature