# PRODUCT SPECIFICATION - EXPORT MOZZARELLA CHEDDAR CHEESE IQF





## General

#### PRODUCT NAME

Mozzarella Cheddar Cheese IQF 45% Julienne

Commodity code: 04061030

#### INGREDIENTS

#### Ingredients:

Mozzarella (EU) 85%: Pasteurized cow's milk, salt,

microbiological rennet, starter culture.

Mature Cheddar (EU) 15%: Pasteurized cow's milk, salt,

microbiological rennet, starter culture.

Country of origin raw materials: EU

Allergens: Milk and lactose

#### **DESTINATION OF USE**

All the population except for people intolerant to lactose and/or milk protein.

#### CHARACTERISTICS ORGANOLEPTIC

Color: light yellow

Smell: delicate fresh dairy products Flavor: salty, sourish aromatic taste

Structure: half firm

#### **DESCRIPTION**

Mozzarella Cheddar Cheese made according to traditional Italian techniques.

#### PRESENTATION

Julienne with dimensions  $4x4x20 / \pm 2 mm$ .

#### **EXP. DATE**

Minimum 18 months from date of delivery in frozen condition -18°C

#### HOW TO USE

After defrost do not refreeze and keep cool at -0C° -5°C. Unopened and defrosted use within 3 days.

#### CHARACTERISTICS OF PACKAGING

PRIMARY PACKAGING: plastic bag for food sealed with film, brand and

labeling according to law.

SECONDARY PACKAGING: cardboard box with 6 bags of 2 Kg

# Analytical data

#### CHEMICAL AND PHYSICAL CHARACTERISTICS (AVERAGE VALUE%)

Dry matter:	50%-54%		
Fat in dry matter:	Min. 45%		
Fat:	24.25% ±0.75		
Salt:	1.2% ±0.05		

#### MICROBIOLOGICAL CHARACTERISTICS

Type of gem	u.m	Limit
Escherichia coli	ufc/g	100
Staphylococci coagulase positive	ufc/g	10
Salmonella	/25g	absent in 25g
Listeria monocytogenes	/25g	absent in 25g

#### **AVERAGE NUTRITIONAL VALUES PER 100 G**

Energy value Fat Of which	Kcal / Kj gr.	310/1.275 24.25
- Saturated fatty acids Carbohydrates	gr. gr.	18.1 0.2
Of which: - Sugars Protein	gr. gr.	< 0.2 21.5

#### TRANSPORT TEMPERATURE (°C) STORAGE TEMPERATURE (°C)

-18°C -18°C

#### PRODUCT IDENTIFICATION DATA

Produced and packed by: ZZA B.V. Factory code: NLZ4084EG

Certifications: BRCGS Food Safety (production location)

# **Packaging**

#### PRIMARY PACKAGING:

Dimension of bag: 280 mm (**A**) X 360 mm (**B**)



#### **SALES UNIT**

1 cartonbox = 6 bags of 2 Kg e



### PACKAGES PER LAYER

10 carton box

#### LAYERS FOR PALLETET

7 layers



Heat-treated industrial pallet 1000\*1200mm H MAX= 248 cm



#### PACKAGES PER PALLET

70 carton box









SECONDARY PACKAGING:

Dimension of cardboard box:

382mm X 282mm X 314mm



