

Product Specification



Mozzarella julienne

45% fat in dry matter

valid from 6/2015
issue 3

Ingredients

Pasteurised cow milk	>97,0%
Salt	1,10%
Microbiological rennet	<1,0%
Bacteria cultures	<1,0%

Recommendation of declaration

list of ingredients

Pasteurised cow milk, Salt, Microbiological rennet, Bacteria cultures

preparation instructions

not necessary

storage advice

not necessary

Sensory Characteristics

Appearance:	white to slightly yellowish staves with smooth surface, without holes stave-measures: ca. 5x5x25 mm
Texture:	elastic, firm
Odour, Flavour:	typical lactic, neutral to slightly sourish

Chemical Specification

Parameter	Methods	Given Value
Dry matter:	2h 105°C	50,0% - 57,0%
Moisture:	calculated	43,0% - 50,0%
Fat absolute:	van Gulik	22,5% - 28,5%
Fat in dry matter:	calculated	45,0% - 50,0%
Sodium chloride:	Erbacher	0,70% - 1,30%
pH:	pH-Meter	5,10 - 5,60

Microbiological Values (*¹ with n=5, c=0/ *² with n=5, c=2)

Parameter	Unit	Reference - Value	Limiting Values	
			m	M
Salmonella* ¹	25g	---	n.n.	---
Listeria monocytogenes* ¹	25g	---	n.n.	---
E. Coli* ²	kbE/ g	≤ 1x10 ¹	≤ 1x10 ²	<1x10 ³
Coagulase positive Staphylococci* ²	kbE/ g	≤ 1x10 ¹	≤ 1x10 ²	<1x10 ³

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Allergens (-: inexistent, +: existent)

Cereals containing gluten and products thereof	-	Nuts and products thereof	-
Crustaceans and products thereof	-	Celery and products thereof	-
Egg and products thereof	-	Mustard and products thereof	-
Fish and products thereof	-	Sesame seeds and products thereof	-
Peanuts and products thereof	-	Sulphur dioxide and sulphites (at concentrations >10mg/kg as total existing SO ₂)	-
Soybeans and products thereof	-	Lupin and products thereof	-
Milk and products thereof including lactose*	+	Molluscs and products thereof	-

in accordance with Annex II Regulation (EC) No. 1169/2011

*This product is naturally free from lactose (lactose content <0,1%).

Nutrition Information

	Uni	per 100g	GDA in %	per 75,0g	GDA in %	per 50,0g	GDA in %
Energy	kJ	1370	16	1029	12	687	8
	kcal	330	16	248	12	165	8
Fat	g	25,0	36	18,8	27	12,5	18
of which saturated fatty acids	g	17,5	88	13,1	66	8,8	44
Carbohydrates	g	0,7	0	0,5	0	0,4	0
of which sugars	g	0,7	1	0,5	1	0,4	0
Protein	g	25,5	51	19,1	38	12,8	26
Salt	g	1,10	18	0,83	14	0,55	9

Other legal product details

Storage temperature /remaining term	see product pass
Genetically Modified Organisms	Hereby we confirm that this product is NOT required to be labeled according to the guidelines of Regulation (EC) No 1829/2003 on genetically modified food and feed as well as Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms .

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Pharmacologically, active substances, pesticide residues and further contaminants	As a part of the raw milk monitoring, implemented at the company and the administrative inspection of plants, we confirm that the raw milk used in the manufacturing of this product a) conforms with the Regulation (EG) No. 853/2004 laying down specific hygiene rules for food of animal origin. The raw milk comes from cows which showed no signs of infectious diseases that can be transmitted from milk to human. b) was heat-treated in accordance to the prescribed conditions in Regulation (EG) No. 853/2004, laying down specific hygiene rules for food of animal origin (Annex III, Paragraph, IX, Chapter II, subparagraph II, Sentence 1, letter a (i)) to ensure a negative reaction of the phosphatase test. Further we confirm the compliance of the Regulation (EG) No. 37/2010 on pharmacologically active substances and their classification regarding maximum residue limit in foodstuff of animal origin, (EG) No. 396/2005 on maximum residue levels for pesticides in or on food and feed of plant and animal origin and (EG) No. 1881/2006 setting maximum levels for certain contaminants in foodstuff.
Packaging Materials	The used packaging materials conform to the guidelines of the Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food. Furthermore, they comply with the requirements of the Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food in consideration of the destined transition period. Until the termination of the given transition period, the used packaging materials comply at least with the guidelines of the Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with foodstuffs. For the production of the materials no substances of very high concern (SVHC) specified in the candidate list of the ECHA, according to Regulation (EC) No 1907/2006, are used. Moreover, the used packaging materials conform to the recommendations of the "Bundesinstitut für Risikobewertung (BfR)" on materials with food contact.
Ionizing Radiation	This product, including the ingredients used for manufacturing, is NOT treated with ionizing radiation.
Additional Labeling	Packaged in a protective atmosphere.

This product was produced in the Federal Republic of Germany. All information are generated to the best of our knowledge and belief. The product complies with the current valid legislation of the Federal Republic of Germany and the European Union. The stated values are typical; seasonal aberrations are not excluded.

Contact

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	Preparation (Quality Management)	Verification (Quality Assurance)	Approval (Authorized Officer of Production)
Date	17.06.2015	17.06.2015	17.06.2015