



LACTO FOODS SPECIFICATION SUMMERY

Product: Frozen Shredded Mozzarella

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1.0 Product Description:

Shredded IQF frozen mozzarella, made from pasteurised part skimmed cow's milk, starter cultures, enzymes and salt. It has a uniform pale, creamy colour with shred length approximately 3x3x10-25mm, with excellent melting & stretch properties.

2.0 Typical composition:

Protein	23 %
Moisture	53 %
Fat	19 %
Salt	1.4 %
Minerals & Lactate	3.4 %
pH	5.75

3.0 Typical Microbiological Analysis:

Listeria	Absent
Salmonella	Not detected
E. coli	Not detected
Coliforms	<1/g
Staphylococcus aureus	<1/g
Clostridia	Not detected

4.0 Packaging:

12 Kg packed and sealed in a polythene bag inside a cardboard carton.

5.0 Storage & Handling:

Store and transport at -15°C or below. For optimum functional performance, the cheese should be thawed slowly at 0 - 4°C for 2-3 days with good air circulation. Once thawed do not refreeze.

Frozen storage - up to 9 months

Chilled storage - up to 7 days



EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation