



LACTO FOODS SPECIFICATION SUMMARY

Product: Mozzarella

Issue Status: 15/08/08 Issue 04

1.0 Product Title:

Mozzarella

2.0 Raw Materials:

Pasteurised Cows Milk, Salt, Microbial Rennet, Calcium Chloride, Starter Culture

3.0 Microbiological Standards:

Test	<u>Max</u>
Coliforms	1,000 cfu/g
E.coli	10 cfu/g
Salmonella	Absent /25g
S.aureus	100 cfu/g
Listeria	Absent /25g
Yeasts & Moulds	500 cfu/g

4.0 Chemical Standards:

pH	5.1-5.6
Salt	0.8-1.5 %
Fat	21 % Minimum
Fat in dry matter	40 % Minimum
Moisture	48 % +/- 1 %

5.0 Nutritional Figures per 100g:

Energy (KJ)	1219
Energy (Kcals)	293
Protein	26
Fat	21
- of which saturates	13.7



Carbohydrate	Trace
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6.0 Shelf Life:

Minimum shelf life on delivery 3 months, stored at 0-5°C

7.0 Packaging:

Product must be vac-packed in food grade packaging to protect from contamination. Product packed typically in 4x2.5kg (10kg) units available palletised or in mega bins.

8.0 Other Details:

To be suitable for vegetarians.

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