



# Fiorello Grated 70% Mozzarella 30% Cheddar 6x2kg

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Supplier Company Address:	Oldends Lane, Stonehouse, Gloucestershire GL10 3RL	Commercial Contact:	Will Bennett
		Position:	Director
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<b>Product Code:</b>	31010318	<b>Product Title:</b>	<b>Grated Mozzarella Cheddar Cheese 70/30 6x2kg</b>
Product Description:	Grated mozzarella cheese blended with 30% cheddar cheese		
Ingredient Declaration: <i>(for labelling purposes)</i> <i>(In descending order by weight to include QUID declarations, where applicable).</i>	Mozzarella ( <b>Milk</b> , Salt, Bacterial Starter Culture, Microbial Rennet) 70%, Cheddar ( <b>Milk</b> , Salt, Bacterial Starter Culture, Microbial Rennet) 30%, Anticaking Agent (Cellulose) <b>**All allergens highlighted in bold**.</b>		
Legal Description:	A grated mozzarella blended with a shredded cheddar cheese 20%		

### SHELF-LIFE

Total Shelf Life @ Chilled	56 days	We recommend that this product is processed within 3 days of opening for optimal results.			
Is product suitable for Freezing?	Yes	Storage constraints on delivery:	<8°C	Storage constraints once opened:	Store at 1 to 5 °C
Average weight (kg): Units per pack:	2kg – 6 x2kg units per case.				
Minimum life on delivery:	4 weeks				

### DIETARY & INTOLERANCE DATA

<u>Does this product contain:</u>	<u>Used In Recipe?</u>	<u>Used on production line?</u>	<u>Used in factory?</u>	<u>Comments</u>
Lactose / Milk / Dairy Products & all forms of Derivatives	Yes	Yes	Yes	Bovine milk
Fish / Marine Products	No	No	No	
Shellfish / Shellfish Products	No	No	No	
Egg / Egg Products	No	No	No	
Soya / Soya Derivatives	No	No	No	
Genetically Modified Material	No	No	No	
Cereals containing Gluten	No	No	No	
Lupin / Lupin Products	No	No	No	
Peanuts / Peanut Derivatives	No	No	No	
Tree Nuts (Whole / Pieces/Derivatives)	No	No	No	
Celery / Celeriac Products	No	No	No	

Mustard / Mustard Products	No	No	No	
Sulphite (>10 mg/kg)	No	No	No	
Artificial Colours	No	No	No	
Azo Dyes / Coal Tar Dyes	No	No	No	
Natural Colours	No	No	No	
Artificial Flavours	No	No	No	
Natural Flavours (as per EU reg's)	No	No	No	
Artificial Preservatives	No	No	No	
Preservatives	No	No	No	
Additives	No	No	No	
Artificial Antioxidants	No	No	No	
Added Salt	Yes	Yes	Yes	
Added Sugar	No	No	No	
Artificial Sweeteners	No	No	No	
Irradiated Foodstuffs	No	No	No	

### INTOLERANCE GROUP SUITABILITY DATA

This Product is Suitable For:	Yes	No
Vegetarians	Y	
Vegans		N
Ovo-Lacto Vegetarians	Y	
Coeliacs	Y	
Kosher		N
Halal	Y	

## ANALYTICAL STANDARDS

<u>Category</u>	<u>Percentage Content</u>
Moisture	45 +/-2%
Fat	25 +/-2%
Salt	1.5% 0.2%
pH	Target 5.3 +/- 0.4

## ORGANOLEPTIC STANDARDS

Appearance	U shaped grated strands
Colour	Pale white/off yellow
Texture	Firm body with a well-knit texture
Flavour	Good clean flavour, typical of variety. Free from off or foreign taints.
Aroma	Free from any off or foreign taints.

## MICROBIOLOGICAL STANDARDS

Test	Target	Maximum Limit	Frequency of Examination	Action when > rejection limit	Positively released?
Coliforms	<100cfu/g	≥100cfu/g	1 bag taken randomly per production day unless agreed with Account Manager	N/A	No
E.Coli	<10cfu/g	≥10cfu/g		Inform Customer if Present	No
Yeasts	<250000cfu/g	<250000cfu/g		N/A	No
Moulds	<5000cfu/g	>5000cfu/g		N/A	No
Salmonella species	Absent in 25g	Absent in 25g		Inform Customer if Present	No
Listeria species	Absent in 25g	Absent in 25g		Inform Customer if Present	No
Staphylococcus aureus	<20cfu/g	≥20 cfu/g		Inform Customer	No

## NUTRITIONAL DATA

Energy (kJ/100g)	1376
Energy (kcal/100g)	330
Protein (g/100g)	25.6
Total Fat (g/100g)	24.8
- Of which Saturated (g/100g)	16.3
Moisture (g/100g)	45
Dietary Fibre (g/100g)	1
Total Carbohydrate (g/100g)	Trace
- Of which Sugars (g/100g)	Trace
Salt (g/100g)	1.4
Sodium (g/100g)	0.56

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## PACK STANDARDS

Palletisation	60 cases per pallet. 10 cases per layer. 6 layers per pallet.
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## PACKAGING INFORMATION

Component	Material	Colour / branding of packing	Food Contact
Plastic	OPA	Blue	Yes
Case	Cardboard	Fiorello branded	No
Is the packaging recycled and recyclable?	Cardboard - yes. Plastic – not currently.		
Packed in a protective atmosphere?	Yes. Flushed with nitrogen.		

## DECLARATION

We certify that the product (and all of the packaging that the product is supplied within) detailed within this product specification comply to all current appropriate UK and EU “Food”, “Hygiene Packaging” “Weights and Measures” and “Trade Description” legislation.

## CODING

### CASE

#### Grated Mozzarella 70% Cheddar 30%

A grated blend of mozzarella (70%) and white cheddar.  
 Ingredients: Mozzarella & Cheddar (made from MILK). Anticaking agent: cellulose.

**ALLERGEN INFORMATION**  
 For allergens see ingredients in CAPITALS.

Suitable for vegetarians.

Store below 5°C at all times. Use within 3 days of opening

Best Before: 31/03/2023

**6x2kg**



MADE IN THE UNITED KINGDOM.

Day code: 034 31010318

Packed by Dairy Partners Limited, GL10 3RL



05060217020210

### BAG



#### Grated 70/30

Blend of Mozzarella (70%) & White Cheddar

Ingredients: Mozzarella & Cheddar (made from MILK) Anticaking Agent: cellulose

Suitable for vegetarians

Packed in a modified atmosphere

Store below 5°C at all times. Use within 3 days of opening.

Best Before 31/03/23

034 12:05

**2kg e**



Packed by Dairy Partners Ltd, GL10 3RL

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**WARRANTY**

The product referred to in this specification will be prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of the Good Manufacturing Practice. It will also conform to the relevant UK and EU requirements at time of supply.

The foodstuff, packaging and label will conform to all relevant UK and EU requirements at the time of supply.

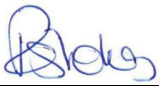
The product will be transported in clean vehicles suitable for the transportation of food stuffs. These vehicles will be free from infestation, taint and contamination; and will provide the appropriate conditions of temperature.

All amendments and alterations to any part of this specification must be agreed by Dairy Partners Technical Management prior to action.

It is the customer's responsibility to formally accept conditions laid out in the above finished specification.

It is a requirement of Dairy Partners to retain a signed agreement. If this document is not signed and returned within 21 days it will be taken as confirmation of agreement, and products will be manufactured and supplied in line with the out-lined parameters.

Signed on behalf of Dairy Partners Limited:

<i>Sign:</i>		<i>Date of Signing:</i>	03/02/2023
<i>Name in Print:</i>	Rebecca Stokes	<i>Company Position:</i>	Technical Manager

Signed on behalf of:

<i>Sign:</i>		<i>Date of Signing:</i>	
<i>Name in Print:</i>		<i>Company Position:</i>	