



## PRODUCT SPECIFICATION – SLICED MOZZARELLA

### Product Details

**Product Name:** Sliced Mozzarella  
**Description:** Sliced Mozzarella Cheese  
**Specification Code:** CHE56S  
**Issue Number:** 6

### Company Details

**Name:** F J Need (foods) Ltd  
**Address:** Spinneyfields Farm, Worleston, Nantwich, Cheshire, CW5 6DN, United Kingdom.  
**Telephone Number:** 01270 611112  
**Fax Number:** 01270 611113  
**Website:** www.needfoods.co.uk / www.ornuaingredientsuk.com / www.ornua.com  
**Health Mark:** UK AX 009 EC

### Contact Details

**Technical:** Monika Pyda – 01270 611112 – 0737803483 – monika.pyda@ornua.com  
**Quality Assurance:** Charlotte Evans – 01270 611112 – 07394567376 – charlotte.evans@needfoods.co.uk  
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**Out of Hours 1:** Carl Barlow-Williams – 07860957134 – carl.barlow-williams@ornua.com  
**Out of Hours 2:** Monika Pyda – 01270 611112 – 0737803483 – monika.pyda@ornua.com

### Available Formats

Format	Name	Target Size	Pack Sizes Available
Sliced	Standard Slice	90mm x 90mm	6x1kg
Sliced	45mm Slice	90mm x 45mm	6x1kg

### Storage

**Storage Temperature:** Chilled at 0-5°C.  
**Delivery Temperature:** Chilled at 0-8°C.  
**Advice:** The product should not be exposed to direct sunlight or strong odours. The packaging should not come into contact with floors or walls.

### Intended Use

The product is sold to the manufacturing and wholesale markets, where it may be consumed raw or in cooked foods. F J Need (foods) Ltd has no target customer group, therefore all products can be consumed by any group except from people following a vegan diet, people who are lactose intolerant, and/or people who are allergic to milk and dairy products.

### Pasteurisation Description

Milk is pasteurised at a minimum of 72°C for 15 seconds.

## Ingredients

Ingredient	Source	Percentage Banding	Country of Origin
Mozzarella Cheese	Natural Cheese	100%	Denmark/UK/Belgium/Germany
>Pasteurised Milk	Cow's Milk	98.6%	European Union
>Salt	Mineral	1.4%	European Union
>Starter Culture	Microbial	Trace	European Union/USA
>Microbial Rennet	Microbial	Trace	European Union/USA

**Suppliers:** All raw materials used by F J Need (foods) Ltd are supplied by approved suppliers.

**Declaration:** Mozzarella Cheese (MILK).

## Organoleptic Assessment

	Acceptable	Unacceptable
<b>Flavour</b>	Pure, creamy, slightly salty, and slightly sour	Any off flavours that are not typical of variety
<b>Texture</b>	Close texture, possible small holes	Open texture, large and excessive holes
<b>Colour</b>	Uniform white/yellowish, slightly marbled	Any discolouration
<b>Aroma</b>	Mild, clean free from undesirable aromas	Any off aromas that are not typical of variety

## Shelf Life

Format	Shelf life	Min Life on Delivery	Shelf Life Once Opened
Sliced	56 days from packing	42 days on delivery	Use within 72 hours

## Chemical Standards

Parameters	Unit	Target	Minimum	Maximum
Moisture	%	49.5	46	51
Fat	%	20.8	19.6	23.5
Salt	%	1.4	0.7	1.8
pH	pH	5.4	5.2	5.5

All testing is carried out by the manufacturers according to their policies/procedures. All information and results are available upon request.

## Microbiological Standards

Parameter	Unit	Target	Limit
Coliforms	cfu/g	<10/g	100/g
E.Coli	cfu/g	<10/g	10/g
Staph Aureus	cfu/g	<20/g	20/g
Yeast	cfu/g	<100/g	10000/g
Moulds	cfu/g	<100/g	5000/g
Salmonella	cfu/25g	Not detected in 25g	Not detected in 25g
Listeria spp.	cfu/25g	Not detected in 25g	Not detected in 25g

All raw materials are tested by the manufacturer, F J Need (foods) Ltd receives a certificate of analysis for all raw materials used. F J Need (foods) Ltd conducts the above tests on finished products on a random sampling basis unless specifically requested by the customer and agreed by the F J Need technical department, all tests are carried out by an external UKAS accredited laboratory.

### **Certificate of Analysis/Conformance**

A certificate of analysis or a certificate of conformance can be provided on delivery, however this must be agreed by the F J Need technical department and the customer's account manager, this request must be made before any orders are made.

### **Nutritional Information**

Typical values per 100g.

Parameter	Unit	Sliced
Energy kJ	kJ	1257
Energy Kcal	Kcal	302
Protein	g	25
Carbohydrate	g	0.8
Of which sugars	g	0.8
Fat	g	22.5
Of which saturates	g	15
Of which monounsaturated	g	7.2
Of which polyunsaturated	g	0.7
Fibre	g	0
Salt	g	1.4

### **Allergen Information**

Contains	Present in the Product (Yes/No)	Present on Site (Yes/No)
Milk, milk products and derivatives	Yes	Yes
Cereals containing gluten and derivatives	No	No
Crustaceans and derivatives	No	No
Eggs and derivatives	No	No
Soybeans and derivatives	No	No
Nuts and derivatives	No	No
Fish and derivatives	No	No
Peanuts and derivatives	No	No
Sesame and derivatives	No	No
Celery and derivatives	No	No
Mustard and derivatives	No	No
Lupin and derivatives	No	No
Molluscs and derivatives	No	No
Sulphites or Sulphur dioxide >10mg/kg as SO <sub>2</sub>	No	No

F J Need (foods) Ltd is a NUT FREE site, products containing nuts are not permitted on site. This includes raw materials, and products brought on site by staff and contractors.

All products supplied by F J Need (foods) Ltd are free from Genetically Modified Organisms.

## Suitability Information

Suitable for	Yes/No	Comments
Vegetarians	Yes	Microbial rennet used
Ovo-Lacto Vegetarians	Yes	Microbial rennet used
Vegans	No	Cow's milk is the main ingredient
Lactose Intolerant	No	Cow's milk is the main ingredient
Kosher	No	Not certified
Coeliacs	Yes	Gluten free
Organic	No	Not certified

F J Need (foods) Ltd holds Halal accreditation, if Halal approved cheese is required this must be communicated and agreed by the F J Need (foods) Ltd technical department and the customer's account manager.

## Palletisation

Format	Cases per Layer	Layers per Pallet	Cases per Pallet	Pallet Type
Sliced	14	8	112	Wood

The above information is the standard palletisation methods for products packed by F J Need (foods) Ltd, this is based off full pallet orders of the same product/format. Other variations are possible however must be agreed by the technical department and the customer's account manager.

## Packaging

Format	Primary/Secondary	Pack Size	Material	Dimensions	Weight	Gas Flushed
Sliced	Primary	1kg	Blue top film, clear base web tray	316x123x48mm	28g	Yes 80% Nitrogen, 20% CO <sub>2</sub>
Sliced	Secondary	All	Cardboard case	328x251x166mm	253g	n/a

Each case is labelled, and each individual bag/pack is ink-jetted with a minimum of details unless otherwise requested. These details include product name, best before date, production date, storage conditions, health mark, weight, allergen info, ingredients, legal description, and manufacturer details.

## Metal Detection

Each individual pack/bag is passed through a metal detector that is tested at the start and end of each shift as well as hourly during the production shift.

## Food Safety

F J Need (foods) Ltd holds grade AA BRC Global Standard for Food Safety accreditation, the certificate and report are available upon request.

## Legislation

All products supplied by F J Need (foods) Ltd comply with all relevant UK and EU and legislation relating to food safety, hygiene, labelling and allergens.

**Specification Agreement**

Please sign and date below and return to F J Need (foods) Ltd by email or post. If no copy has been returned after two weeks, it will be assumed the details are agreed by the customer. F J Need (foods) Ltd reserves the right to make amendments without prior notice unless agreed individually.

**Signed on behalf of F J Need (foods) Ltd**

Name: Monika Pyda  
Signature: M. Pyda  
Date: 13.01.2020

**Signed on behalf of the Customer**

Name:  
Signature:  
Date:  
Company Name: