

5432 MOZZARELLA ANALOGUE 80/20 GRATED 6x2kg

PRODUCT **MOZZARELLA ANALOGUE 80/20 GRATED 6x2kg**

Product Code (SKU): 5432

- Description:** Free Flowing strands of Mozzarella. Product contains Potato starch as processing aid.
- Format:** Grated approx. 10-40mm in length. 40mm target.
- Flavour:** Milky flavour.
- Consistency:** Stringy.
- Colour:** White
- Texture:** Soft and elastic texture.
- Pasteurisation:** Yes
- Added Ingredients:** Potato Starch (2%)

SUPPLIER AND MANUFACTURING SITE

- Supplier:** Nantwich Cheese Company Ltd
- Address:** Waymills Industrial Estate
Whitchurch
Shropshire
SY13 1TT
- Telephone:** +44 (0) 1948 666 135
- Fax:** +44 (0) 1948 667 389
- Email:** support@beatfoodgroup.com
- EC Code:** GB US043

COMPOSITION

Ingredient Declaration

Milk, Salt, Rennet, Lactic Cultures, Potato Starch

Analogue (Vegetable Fat, **Milk** Proteins, Mozzarella, modified starch, whey powder, Salt, Emulsifying salt E331, preservative E200, Thickener E407, E440)

Ingredients

Ingredient	Level (approx.)	Country of Origin
Mozzarella	79%	UK / IRE
Analogue	19%	UK
Potato Starch	2%	Germany
Milk	95%	UK/ IRE
Salt	1%	UK
Vegetarian Rennet	1%	Netherlands
Lactic Cultures	1%	Netherlands

Nutritional (Per 100g)

Component	Result	
Energy	1251	Energy
	300	Kcal
Fat	23g	
Of which saturates	13.5g	

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Of which monounsaturated	4.8g
Of which polyunsaturates	0.4g
Carbohydrates	1g
Of which sugars	0.6g
Of which starch	2
Fibre	<0.1
Protein	23.5g
Salt	1.8
Sodium	0.6g

Chemical

Test	Target	Limit
Moisture	49%	46 - 52%
Fat	22%	20 - 24%
Fat in Dry matter (FDM)	39%	37 - 46%
Salt	1.1%	0.9 - 1.8%
pH	5.3	5.0 - 5.5

Microbiological

Test	Target	Limit	Frequency & Method
Enterobacteriaceae	< 10/g	>100/g	All microbiological analysis is in accordance with industry standard methods.
E. Coli	< 10/g	Present	
Yeasts & Moulds	<1000/g	>100000/g	
Staphylococcus Aureus	<20/g	>20/g	
Salmonella	ND in 25g	NC in 25g	
Listeria	ND in 25g	ND in 25g	

Intolerance / Allergens

Free From:	Y/N	Notes:
Soya	Y	
Milk and milk derivatives	N	Cow's Milk
Nuts	Y	
Celery, celeriac & derivatives	Y	
Mustard	Y	
Sulphur dioxide & sulphites (>10mg/kg)	Y	
Sesame & other seeds	Y	
Lupin & derivatives	Y	
Cereals containing gluten	Y	
Eggs	Y	
Fish	Y	
Crustaceans	Y	
Molluscs	Y	
Peanuts	Y	
Caffeine	Y	
Hydrolysed Plant Proteins	Y	
Colours - natural	Y	

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Colours – artificial	Y	
Flavourings – natural	Y	
Flavourings – nature identical	Y	
Flavourings – artificial	Y	
Preservatives	Y	
Monosodium glutamate (added)	Y	
Salt (added)	N	In manufacturing process
Sugar (added)	Y	
Beef meat, fat & derivatives	Y	
Pig meat, fat & derivatives	Y	
Ovine meat, fat & derivatives	Y	
Poultry meat, fat & derivatives	Y	
Fish, oil & derivatives	Y	

Free From 'Y' also indicates that the product is free from any possible cross contamination during the processing.

Dietary & Suitability Information

Suitable For:	Y/N	Notes:
Vegetarians	Y	
Vegans	N	
Kosher	N	
Kosher Certified	N	
Halal	N	
Halal Certified	N	
Lactose Intolerants	N	
Coeliac	Y	
Nut allergy sufferers	Y	

Genetically Modified Status

The product contains no viable or non-viable genetically modified material and is free from soya, maize and their derivatives. The product used Fermentation Produced Chymosin (FPC) as the milk-coagulating enzyme in production. FPC uses GM technology in its manufacture however the numerous steps during the purification of the enzyme ensure the complete removal of all GM material. Sensitivity tests are carried out, including PCR technique, to regularly check that no GM material is passing through the purification process.

Irradiation

The product and any of its components have not been subjected to any treatment by radiation.

PROCESS CONTROL

Metal Detection:

Product	Ferrous	Non Ferrous	Stainless Steel	Frequency
Blocks	3.5mm	3.5mm	6.0mm	Checked by trained production operative every 60 minutes
Grated	3.5mm	3.5mm	4.5mm	
Sliced	2.5mm	3.0mm	4.5mm	
Pre-Pack	1.5mm	2.0mm	3.5mm	

Seal Checks:

Every pack is visually inspected. Seals tested and recorded by trained production operative every 30 minutes

Atmosphere:

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 Specification Version: 1

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Gas flushed packs residual Oxygen of <3% tested by trained production operatives every 30 minutes.

Weight Checks

For all products: Pack weights manually checked at the start and end of every production run, when pack sizes change, and every 30 minutes. Continuous monitoring of packed product by packing machine and automatic check-weighers.

SHELF LIFE

Food Service Product	On Manufacture	On Delivery	Once Opened	Frozen
Blocks	112 Days	100 Days	5 Days	365 Days
Grated	45 Days	42 Days	2 Days	365 Days
Sliced	56 Days	42 Days	5 Days	365 Days
Pre-Pack	90 Days	83 Days	5 Days	365 Days

Shelf life can be extended to 12 months if product is frozen as indicated on the table above.

Once opened product must be kept sealed and refrigerated.

DISTRIBUTION & STORAGE

Production is distributed by refrigerated vehicle, temperature during transit <5°C.

Product should be stored chilled <5°C.

Non-hazardous material when stored under specified conditions. May cause slip hazard if spilt or dropped, should not be disposed of to surface water drains.

PACKAGING

Packaging Material

Material	Dimensions	Weight	Closure
Blue polyamide film	360x310mm	24g	Heat Sealed
Secondary Packaging			
Material	Dimensions	Weight	Closure
White Card Box	470x230x310mm	590g	Tape
Label	100 x 75mm	2g	N/A

Pack Sizes & Palletisation

Units Per Carton	Unit Weight	Weight Per Carton	Cartons Per Layer	Layer Per Pallet	Carton Per Pallet	Pallet Net Weight
6 x	2KG	12kg	10	5	50	600kg

Labelling & Coding

Self-adhesive labels containing:

Direct Print on bag:

Primary Packaging

Product name

Ingredients

Self-adhesive labels containing:

Secondary Packaging

Product name

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Nutritional information

Storage instructions

Best Before Date dd/mm/yy
Production Date dd/mm/yy
Bar Code 50603666nnnnn
Factory Code GB US043

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Packaging Notices

All primary packaging complies with The Plastics Materials and Articles in Contact with Food Regulations 2004 and any such amendments.

Products are packed onto a wood standard pallet 1200mm x 1000mm.

Maximum pallet height 1800mm.

Stretch wrapped.

DECLARATION

The information contained within this product specification are for guidance purposes only.

All processes and procedures are carried out under hygienic conditions and in accordance with Good Manufacturing Practices of the Dairy and Food Industry.

Signed on behalf of Nantwich Cheese Company Ltd

I confirm that the information detailed within the product specification is true and accurate to the product it describes to the best of my ability and knowledge.

E.Rezaei

18.07.2023

signature

date

Ehsan Rezaei

Group Technical Manager

print name

job title

Signed on behalf of (Customer)

I confirm that I have studied the above information and that the product detailed above complies with our purchasing requirements.

signature

date

print name

job title

Nantwich Cheese Company Ltd



PRODUCT SPECIFICATION

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Waymills Industrial Estate
Whitchurch
Shropshire
SY13 1TT