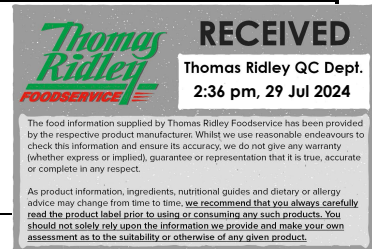


Diced Mozzarella 6x2kg



Raw Material Supplier Company Name:	Dairy Partners Limited	Technical Contact:	Rebecca Stokes
		Position:	Technical Manager
		Email:	technical@dairypartners.co.uk
		Telephone:	01453 828890
Supplier Company Address:	Oldends Lane, Stonehouse, Gloucestershire, GL10 3RL	Commercial Contact:	Will Bennett
		Position:	Director
		Email:	Will.bennett@dairypartners.co.uk
		Telephone:	01453 797872
Emergency 24 hour:	01239 712266		

Product Code:	31020014	Product Title:	Diced Mozzarella Cheese 6x2kg
Product Description:	Diced Mozzarella Cheese		
Ingredient Declaration: <i>(for labelling purposes)</i> <i>(In descending order by weight to include QUID declarations, where applicable).</i>	Pasteurised Bovine Milk Salt Bacterial Starter Culture Microbial Rennet. Anticaking Agent (Cellulose) **All allergens highlighted in bold**.		
Processing Aids (including level within product):	N/A		
Legal Description:	A free flowing diced mozzarella		



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	

Diced Mozzarella 6x2kg



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

Category	Percentage Content
Moisture	48% - 52%
Fat	20.0% - 23.5%
Salt	1.5% +/-0.2%
pH	Target 5.25 (5.00 – 5.50)

ORGANOLEPTIC STANDARDS

Appearance	9-10mm random diced
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)	1279
Energy (kcal/100g)	308
Protein (g/100g)	25.7
Total Fat (g/100g)	22.3
- Of which Saturated (g/100g)	14.99
Moisture (g/100g)	50
Dietary Fibre (g/100g)	1
Total Carbohydrate (g/100g)	1
- Of which Sugars (g/100g)	Trace
Salt (g/100g)	1.5
Sodium (g/100g)	0.6

Diced Mozzarella 6x2kg

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	White	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

CUBETTI MOZZARELLA

Ingredients: Mozzarella (made from MILK)

Anticaking Agent: Cellulose

Suitable for vegetarians

ALLERGEN INFORMATION

For allergens see ingredients in CAPITALS.

“Latte pastorizzato, fermenti lattice, sale, caglio”

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

Best Before 18/10/22

Day Code 235

31020014

Packed by Dairy Partners Limited, GL10 3RL



05060217023976

6X2KG

BAG

Cubetti Mozzarella

100% Mozzarella

Ingredients: Mozzarella (made from MILK)

Anticaking Agent: cellulose

2kge

ALLERGEN INFORMATION

For allergens see ingredients in CAPITALS.

Suitable for vegetarians

Packed in a modified atmosphere

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

Best Before 18/10/22 235 17:55

Packed by Dairy Partners Ltd, GL10 3RL



5 060217 023983

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:

Sign:		Date of Signing:	21/04/2023
Name in Print:	Rebecca Stokes	Company Position:	Technical Manager

Signed on behalf of:

Sign:		Date of Signing:	
Name in Print:		Company Position:	