

TECHNICAL PRODUCT SHEET

Mozzarella "LATBRI" 125g in a bag

Date of issue: 02/05/2022

Code: 101061

R00

General Information

Product Name: Mozzarella "LATBRI" 125g in a bag **Product Description:** Fresh stretched cheese obtained by enzymatic coagulation of pasteurised cow's milk Pasteurized milk, salt, microbial rennet, Acidity regulator: Citric Net Weight: 125g - e **RECEIVED** acid E330 Total weight: 200g Thomas Ridley QC Dept 10:44 am, 05 Aug 2024 Origin milk: UE **Organoleptic Characteristics: Description of production process:** Shape: round, irregular milk standardization milk pasteurization (73°C per 40s) Colour: milk white Aroma: of fresh milk product addition of citric acid Flavour: tasty, delicate, typical of milk product addition of rennet (coagulation) curd ripening stretching moulding and cheese hardening packaging in brine (water and salt) refrigerate storage shipping

Analytical Data

Chemical-physical caracteristics at shipping (values in w/w)				Microbiological characteristics at shipping (values in UFC/g)			
Parameter	Townstandara	Rejection limits		Total coliforms: <10			
	Target value	Min	Max	Escherichia coli:			
moisture:	65,0	62,0	68,0	Stafilococcus coag+	<10		
total fat:	16,0	14,0	18,0	Salmonelle spp:	absent/2	25g	
fat/dry matter:	Min 40	_		Listeria monocytogenes:	absent/2	!5g	
proteins:	16,5	15,0	18,0				
Salt:	0,70	0,50	0,90				
pH:	6,00	5,80	6,20				
Average nutritional values for 100g product:			Energy (kJ/kcal)		898/216		
				Fat (g)		16	
				of which saturates (g)		11	
				of which monounsaturates	(g)	4.8	
				of which polyunsaturates (g)	0.70	
				Carbohydrate (g)		1.0	
				of which sugar (g)		1.0	
				Protein (g)		17	
				Salt (g)		0.70	
				Sodium (g)		280mg	
Transport temperature (°C): +0 +4		+0 +4	Storage temperature (°C): +0		+0 +4		
Use by (days from production) 30		30	Production coding:		LNAGGGCC where:		
						L=lot N=production plant identification	
						A=last digit of production year	
						GGG=Julian day of production	
						CC=packaging line	

Packaging

Туре	Description	EAN Code	Material	Dimensions (mm, L x I x h)	Weight (g)		
Primary packing:	thermosealed film	8002612000159 EAN13	OPA - LLPE	245 x 230 x 40	3 +/- 8%		
Secondary packing:	closed carton (cod. 550)	48002612000157 ITF14	Carton	293 x 263 x 100	185 +/- 8%		
Languages on the pack: IT - FR - UK - DE - ES - NL - DK - FIN - NO - EL - PT - UAE							
Units /carton:			12				

Pallettisation

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Pallet type	euro			
n° cartons per layer	12			
n° layers	10			
n° cartons/pallet	120			
n° units /pallet	1440			

