

Product Specification: MOZZARELLA/CHEDDAR 70-30 - GRATED

Unit Sizes: 1kg, 2kg, 5kg.

Pack Sizes: 10 x 1kg, 5 x 2kg, 6 x 2kg, 2 x 5 kg.

**Grate Size: 6mm** 

#### **Identification Mark:**



# This product is GMO free and is suitable for vegetarians.

Mozzarella Ingredients	Typical % present in product	Country of Origin	
Pasteurised Full Fat Milk	98.5	Belgium	
Salt	1.5	Belgium	
Starter Culture	Trace	USA, Australia, Germany.	
Vegetarian Rennet (Microbial)	Trace	France, Denmark	

Cheddar Ingredients	Typical % present	Country of Origin
	in product	
Pasteurised Full Fat Milk	98.2	UK
Salt	1.8	UK
Starter Culture	Trace	USA, France, Denmark, Australia,
		Netherlands, Germany.
Vegetarian Rennet	Trace	USA, France, Denmark, Australia,
		Netherlands, Germany.

Added Ingredients	Typical % present in product	Country of Origin
Potato Starch	2.0	Germany

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#### Mozzarella/Cheddar - 70/30 - Grated

#### **Product Description:**

Cheddar is slightly creamy colour in comparison to the lighter mozzarella. Cheese is rich and creamy, slightly sourish flavour typically composite of the mozzarella. Moderately firm and malleable, close smooth textured. Clean and characteristically free from any undesirable aromas. Free from off flavours, taints, moulds or foreign bodies.

#### **Ingredients:**

Ingredient	Typical % present in product
Pasteurised Full Fat Milk	98.4
Salt	1.6
Rennet	Trace
Starter	Trace
Added Ingredients	
Potato Starch	2.0

#### **Chemical Analysis:**

	Min %	Max%	Ave%
Moisture	37.2	42.3	41.15
Fat	27.15	34.35	30.25
F.D.M.	35.6	45.6	48.21
Salt	1.31	2.11	1.6

## **Microbiological Analysis:**

Test	Weight	Target	Accept	Reject
Coliforms	per/g	<10	10-99	>100
E.Coli	per/g	<10	<10	>10
Staph Aureus	per/g	<20	20	>20
Yeasts	per/g	<10	10-5000	>5000
Moulds	per/g	<10	10-10000	>10000
Salmonella	per/25g	Absent	Absent	Present
Listeria	per/ 25g	Absent	Absent	Present

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All testing is carried out by a UKAS accredited laboratory.

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#### **Nutritional Data:**

#### **100g OF THIS PRODUCT TYPICALLY CONTAINS:**

Energy (Kj)	1564	
Kcal	374	
Protein	25.15g	
Carbohydrate	0.1g	
(Of Which Sugars)	0.1g	
Fat	30.53g	
(Of which saturates)	19.35g	
Fibre	Trace	
Salt	1.6g	
Sodium	630mg	2

#### **Shelf Life:**

56 days from production. Keep refrigerated. Use within 72 hours of opening

### Packaging:

Blue Bialon 62 VFP film. Thickness 65  $\mu$ m, Weight 62 g/m<sup>2</sup> Grated product packed in heat sealed, Nitrogen gas flushed bags with an Oxygen content < 4%, then packed into cardboard boxes and palletised, or dolafs.

#### **Metal Detection:**

Finished products are metal detected with designated calibrated test pieces of: 3mm ferrous, 3.5mm non-ferrous and 6mm stainless steel

#### **Storage & Despatch Temperature:**

Less than 8°C

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Product contains	YES/NO	Details
Soya/Soya Derivatives	NO	
Maize/Maize Derivatives	NO	
Rapeseed/Rapeseed Derivatives	NO	
Genetically Modified Ingredients	NO	
Material derived from or produced using GMO's or	NO	
their derivatives		
Allergens	YES	Milk as Primary Ingredient

# The presence of GMO ingredients is always declared regardless if they do or do not require labelling under current UK and EU Legislation.

Contains	YES/NO	Details
Beef Derivatives (Non Dairy)	NO	
Pork & Pork Derivatives	NO	
Lamb & Lamb Derivatives	NO	
Poultry & Poultry Derivatives	NO	
Fish, Fish Derivatives & Marine Products	NO	
Are Any Of The Above Processed On Site – Please Specify	NO	
Fruit & Fruit Derivatives	NO	
Vegetable & Vegetable Derivatives	YES	Potato Starch as Anti-Caking Agent
Dairy & Milk Derivatives	YES	Primary Ingredient
Lactose	YES	Present In Milk
Egg & Egg Derivatives	NO	
Soya & Soya Derivatives	NO	
Wheat & Wheat Derivatives	NO	
Rye & Rye Derivatives	NO	
Barley & Barley Derivatives	NO	
Oats & Oat Derivatives	NO	
Corn & Corn Derivatives	NO	
Celery & Celery Salt	NO	
Gluten	NO	
Maize & Maize Derivatives	NO	
Glutamates	NO	
Yeast	NO	
Seeds & Seed Derivatives	NO	
All Nuts & Nut Derivatives – All Sources Of Cross Contamination Included In Assessment	NO	

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Contains	YES/NO	Details
Natural Additives	NO	
Natural Colours	NO	
Artificial Colours	NO	
Natural Flavours	NO	
Nature Identical Flavours	NO	
Sulphur Dioxide	NO	
Cotton Seed Flour	NO	
Lupin Flour	NO	$\langle \lambda \lambda \rangle$
Coconut	NO	
Sulphites	NO	
Phenylalanine	NO	
Antioxidants	NO	
Aspartamine	NO	
HVP If Yes Origin	NO	
TVP If Yes Origin	NO	
Artificial Flavours	NO	
Natural Preservatives	YES	Contains Salt
Artificial Preservatives	NO	
Azo & Coal Tar Dyes	NO	
Benzoates	NO	
BHA/BHT	NO	

## Is the product suitable for?

Suitable for	YES/NO	Details
Halal Certified	NO	
Kosher Certified	NO	
Organic Certified	NO	
Suitable For Vegetarians	YES	Non Animal Rennet
Suitable For Oct-Lacto Vegetarians	YES	
Suitable For Vegans	NO	
Suitable For Diabetics	NO	High Fat Content
Suitable For Coeliacs	YES	
Has The Product Been Irradiated?	NO	Irradiation Does Not Take Place

Signed: D Smith
Name: Daniel Smith

Position: Technical Manager

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