



# Mamma Mia Mozzarella Julienne

## Bags 2,5 kg

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### Product features

	Target % (m/m)	Range % (m/m)
Dry matter	51	50-52
Fat in dry matter	47	45-50
Salt content	1	0,8-1,2
<b>EAN: 599 82933 6306 1</b>	<b>Product code: 6306</b>	<b>Customs Tariff No: 04061030</b>

### Shelf-life:

45 days, Storage should be in dry, clean facilities, mould and odor-free at temperatures between 0-4 °C  
The products must be dispatched and stored such that they are protected from any form of contamination and other harmful influences or exceptionally strong light.  
The information given as the shelf life date can be guaranteed if the storage and transport conditions are observed

### Product characteristic:

Colour:	Matt. Evenly pale yellow
Consistence:	Column shaped. Intact packing bag which fully cover the product with MAP gas
Smell:	Typically aromatic, pure, free of any foreign smell
Taste:	Typically flavoured, agreeably salt, clean and free of foreign taste

### Ingredients:

Pasteurized cow milk, salt, microbial rennet, bacteria culture

### Nutrition values in 100 g product

Energy	1368 kJ / 330 kcal
Fat	26 g
of which saturates	17 g
Carbohydrates	0,9 g
of which sugars	< 0,5 g
Protein	23 g
Salt	1 g

### Packaging:

2,5 kg /PP bags; in Modified Atmosphere Packaging, cardboard boxes and palette.  
The packaging materials used comply with the requirements of the relevant EU foodstuffs provisions to the full extent including Directive EG No. 1935/2004 on materials and objects which are intended for use in contact with foodstuffs and EU No. 10/2011 on plastic materials and articles intended to come into contact with food

Logistic information / palletising		Carton
Units per carton	4	Length: 57 cm
Cartons per layer	6	Width: 25,5 cm
Layers per pallet	10	Height: 18,1 cm
Cartons per pallet	60	
Units per pallet	240	
Pallet net weight	600	
Pallet gross weight	645	
Pallet	Euro	

### Microbiological characteristic

Commission Regulation (EC) No 1441/2007

Coliforms	max. 100/g
S.aureus	0/1 g
Salmonella	0/25g
Listeria monocytogenes	0/25g
Yeast and Mould content	max.100/g

**Expected consumption:** The product will be reaching the customers throughout domestic and international wholesalers, retailers and HORECA sector

**Vegetarian declaration:** suitable for vegetarian consumption

**Allergens:** Our products are made from cow's milk, so allergic reaction may occur to those consumers, who are milk protein sensitive or have lactose intolerance

**GMO:** In the production of the products no additives are used which must be identified pursuant to EU Directive 1829/2003/EK (EC) and 1830/2003/EK (EC). We do not count with GMOs in our products.

**Other declarations:** The product is free of pesticides, heavy metals, aflatoxin, dioxin, melamine and antibiotics.

The data and characteristics contained in this document are up to date at the date of edition/distribution.

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