



Mozzarella Mini Foodservice 1000g

Cod: 295_ST_F
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SR.SL.36/R00

Product Code	295			
EAN Code	8002670002959			
Product Name	Mozzarella Mini Foodservice			
Brand	Granarolo			
Product Description	Full fat soft cheese from pasteurized milk .			
Ingredients	Pasteurized milk , salt, rennet, starter .			
List of allergens (Reg. UE 1169/2011)	Milk and products thereof (including lactose).			
Weight/ATM	1000g e (net weight) 2100 g (total weight)			
Packaging	Pieces x carton	Layers x Pallet	Cartons x Layer	Cartons x Pallet
	4	8	6	48
Storage Condition (°C):	Store in a fridge at 0-4°C After opening, keep in a fridge (max 4 ° C) and consume within 1 day.			
Batch and expiry indication	Batch: L KADDDY= L batch; K= manufacturing plant ; A= last digit of the year of production;DDD= Julian day; Y= packaging identifier Expiry date: dd/mm/yy			
Best Before (days from production)	23 days			
Nutrition Information (average value for 100g)				
	Unit of Measurement	Typical value		
Energy	kJ	1093		
Energy	kcal	263		
Fat	g	20		
<i>of which saturates</i>	g	11		
Carbohidrate	g	0,7		
<i>of which sugars</i>	g	0,3		
Protein	g	19		
Salt	g	0,8		
Microbiological Value				
	Unit of Measurement	Standard	Limit value min.	Limit value max.
Total coliform	ufc/g	<100	//	≤ 1000
E.coli	ufc/g	<10	//	≤ 100
<i>Staphylococcus coagulasi +</i>	ufc/g	<10	//	≤ 100
Mould	ufc/g	<100	//	≤ 1000
Yeast	ufc/g	<100	//	≤ 1000
Pseudomonas spp	ufc/g	<1000	//	≤ 10000
Salmonella spp	ufc/25g	Assence/25g	Presence/25g	
<i>Listeria monocytogenes</i>	ufc/25g	Assence/25g	Presence/25g	
Chemical-physical caracteristics				
	Unit of Measurement	Standard	Limit value min.	Limit value max.
pH	–	5,2	5,1	5,3
Moisture	%	63,0	59,0	66,0
Fat dry matter	%	44,0	//	//
EU Establishment Code	IFS Food Standard		BRC Global Standard for food Safety	
IT 03 157 CE	SGS IT 160479		SGS IT 140344	