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| Document Code | Bubba Shredded Mozzarella 2x6kg | |
| Effective Date | 4 th October 2023 | Page 1 of 2 |
| Document Title | Bubba Shredded Mozzarella 2x6kg | |

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| PRODUCT NAME | Bubba Shredded Mozzarella |
| PRODUCT DESCRIPTION | A free-flowing shredded cheese that is creamy white in colour, has a mild milky flavour, and superior melting and stretching properties. |
| PRODUCT CHARACTERISTICS | This product is based on a stretched curd mozzarella with good flavour and mouth feel. |
| INTENDED USE OF PRODUCT | Shredded Mozzarella is predominantly used as a topping for pizza's and for other ready-made meals. |
| REFERENCE NO. | 9005 |

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| COUNTRY OF ORIGIN | Made in USA |
| COUNTRY OF ORIGIN STATEMENT | Manufactured in America from at least 98% American ingredients |

| PACKAGING : RETAIL PACK | | | |
|-----------------------------|------|----------------|--|
| PACK SIZE / WEIGHT / VOLUME | 6kg | PACKAGING TYPE | Packed in food grade bag which is gas flushed and sealed |
| | | DIMENSIONS | To suit 6Kg product |
| PACKAGING : OUTER CARTON | | | |
| PACK SIZE / WEIGHT / COUNT | 12kg | PACKAGING TYPE | Cardboard Outer |
| | | DIMENSIONS | To suit approx. 12kg product |

| PRODUCT FORMULATION INGREDIENT | QUANTITY |
|--|----------|
| Stretched Curd Mozzarella Cheese | 99% |
| Micro crystalline cellulose E460 (Anti-caking blend) | 1% |


| CHARACTERISING INGREDIENTS | PRODUCT INGREDIENT | % QUANTITY IN FINAL PRODUCT |
|--|--------------------|-----------------------------|
| What are the key characterising ingredients? | Not Applicable | Nil |

| PRODUCT LABELLING DETAILS | |
|--|--|
| INGREDIENT DECLARATION ON RETAIL PACK | Pasteurised Milk, Salt, Micro crystalline cellulose E460 (as anti-caking agent), Starter Cultures, Enzyme (Non-Animal Rennet), Preservative (E200) |
| DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.) | Best Before Date (DD/MM/YYYY); Batch Number; Time Stamp |
| SERVING INSTRUCTIONS | Not Applicable |

| NUTRITION INFORMATION | | | |
|--------------------------------------|-------------|----------------------|-------------------------|
| NUTRITIONAL CLAIM DESCRIPTION if any | | None | |
| SERVINGS PER PACKAGE : | | 20 | |
| SERVING SIZE | | 100g | |
| | | QUANTITY PER SERVING | QUANTITY PER 100 g / ml |
| ENERGY | kJ | 1270 | 1270 |
| PROTEIN | g | 25.4 | 25.4 |
| FAT | TOTAL g | 21.4 | 21.4 |
| | SATURATED g | 16.2 | 16.2 |
| CARBOHYDRATE | TOTAL g | Less than 1 | Less than 1 |
| | SUGARS g | Less than 1 | Less than 1 |
| SODIUM | mg | 550 | 550 |

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| MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3 | NO |
| GENETICALLY MODIFIED PRODUCTS (GMO) Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2 | NO |
| SENSITIVE POPULATION IDENTIFIED | This product will affect people with allergies to milk and milk products . |
| ADDITIONAL INFORMATION | All products are Halal approved. |

| ANALYTICAL AND SENSORY CRITERIA | |
|---|--|
| CHEMICAL, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA | Chemical Moisture Average 46 - 49% Fat 20% - 24% Salt (average) <1.5% pH 5.0 – 5.3 |
| | Microbiological (Tested at NATA Laboratory) Coliforms <100 cfu / g E. coli <10 cfu/g Coagulase +ve Staph <100 cfu/g Listeria monocytogenes Not Detected in 125 g Salmonella Not Detected in 125 g |
| | Organoleptic Visual assessment of the product during packing operations |
| STORAGE & HANDLING REQUIREMENTS | Keep Refrigerated. Products must be distributed and stored at or below 4°C at all times. |
| DISTRIBUTION | Product distributed through distributors, and processors. |
| DISTRIBUTION REQUIREMENTS | Products must be distributed and stored at or below 4°C at all times. |
| SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL) | 90 days from date of manufacture when stored under refrigerated conditions. Opened bags to be consumed within 5 days |
| METHOD OF PRESERVATION | Keep Refrigerated. Preservative added |
| Completed By : | David Bonadio |
| Position : | Director |
| | Signature  |
| | Date: 4th October 2023 |