

PRODUCT SPECIFICATION



Product Code: P302079

Product Description: DiRossi Mozzarella Cheese Shred 6x2kg

Product Application:

Specifically designed for use as an ingredient in various dishes and as a topping for various products.

Nutritional Information:

| Servings Per Package: 40 | | | |
|--|------------------------------|-----------------|---------------------------|
| Serving Size: 50g | | | |
| | Average Quantity per Serving | %DI per Serving | Average Quantity per 100g |
| Energy | 659kJ | 7.6% | 1320KJ |
| Protein | 13.0g | 26% | 25.9g |
| Fat, Total | 11.7g | 16.7% | 23.4g |
| - Saturated | 8.0g | 32% | 16.0g |
| Carbohydrate | 1g | 0.4% | 1.9g |
| - Sugars | <1g | - | <1g |
| Sodium | 279mg | 12.7% | 557mg |
| <i>Note: Quantities stated above are averages only. Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.</i> | | | |

Packaging:

Primary: Each pack is gas flushed then packed into printed barrier film (MAP 30% CO₂ / 70% N₂)

Secondary: Packed into printed cartons and palletised on to a cardboard lined pallet.

| | |
|--------------------|----------------|
| Pack Sizing | 6 x 2kg |
| Cartons per pallet | 40 |
| Layers per pallet | 5 |
| EAN Barcode | 9315431000347 |
| TUN Barcode | 19315431000344 |

Date Coding:

Bag - Best Before Date: DD.MM.YYYY hh:mm –
Printed onto back of pack.
(example 21.01.2021 07:04)

Carton – Best Before Date – DDMMYY
Printed onto side of carton
(example 210121)

Shelf Life:

Unopened: Maximum of 120 days from day of packing.
Use within 7 days of opening

Storage & Handling:

Product should be stored and transported between 0 to 5 °C

Country of Origin:

Packed in Australia - ingredient sources vary - average 45% Australian ingredients

Ingredients:

Cheese (Pasteurised **Milk**, Salt, Enzyme (Non-Animal Rennet), Cultures), Anti-Caking Agent (Starch), Preservative (200)

Allergen & Dietary Suitability:

| | |
|--------------------------|----------------------|
| Allergen: | Contains Milk |
| Vegetarian: | Suitable |
| Religious Certification: | Halal |
| GMO Status: | None GMO |

Typical Microbiological Analysis:

| | |
|------------------|----------------------|
| Salmonella | Not Detected in 25g. |
| E. coli | < 10cfu/gm |
| Coliforms | <100cfu/gm |
| Listeria Species | Not Detected in 25g |
| Staphylococci | <100cfu/gm |

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receipt into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.