

1010112 - AUSTRALIAN MOZZARELLA REFRIGERATED 2X10KG

GENERAL DESCRIPTION

Australian Mozzarella Cheese is a traditional Italian style, semi hard, brine salted cheese, with a flexible smooth texture and mild flavour.

FACTORY SITE

Manufactured at Reg. No. 659.

PRODUCT APPLICATIONS

This product is suitable for shredding and further processing such as cooking as a pizza topping.

For optimal shredding performance, core block temperature should be tempered to be between -2°C to 0°C.

PRODUCT CHARACTERISTICS

- Natural White To Light Cream Colour
- Mild Flavour
- Smooth homogeneous texture

INGREDIENTS

Pasteurised **Milk**, Salt, Starter Cultures, Enzyme (Non-Animal Rennet)

Allergen Advice: Contains Milk

GMO STATUS

Mozzarella Cheese is designated non GMO and does not require labelling as per FSANZ Food Standard Code: Standard 1.5.2-4

PACKAGING

Each block is vacuum packed in a non-printed barrier bag. Two 10kg blocks are placed in a carton.

Carton Barcode	Not required
Carton weight (net)	20 kg
Carton weight (gross)	20.4 kg
Ext. dimensions (l x w x h) m	0.384 x 0.289 x 0.184
m ³	0.020
Cartons per pallet	60
FCL (20ft)	1000 cartons

COUNTRY OF ORIGIN

Made in Australia

SHELF LIFE and FUNCTIONALITY

Shelf life of Mozzarella is 6 months (183 days) from date of production.

Optimal functionality of this product is up to 6 months from date of production. Functional shelf life refers to attributes such as shredding, stretching, melting, browning, blistering and oil release – important for use as pizza topping.

These attributes will be optimal up to 183 days from date of production.



DATE CODING

Each carton shall be coded with:

MFD: DD/MM/YYYY, Pack, Line, Carton No.

Best Before: DD/MM/YYYY

STORAGE, HANDLING, SHIPPING And TRANSPORT

- Product should be stored, handled, shipped and transported at -2°C to preserve product functionality.
- However, if storage and transport at -2°C is not possible, the product should be stored and transported below 4°C (0°C to 1°C is recommended).

DIETARY IMPLICATIONS AND APPROVALS

Religious approval	Halal
Vegetarian suitability	Yes
Gluten Free	Yes
Allergens	Contains milk

NUTRITION INFORMATION

Serving size: 25g

Servings per pack: 400

	Ave Qty Per serve	Ave Qty Per 100g
Energy	330kJ	1320kJ
Protein	6.5g	25.9g
Fat, total	5.9g	23.4g
- Saturated	4.0g	15.9g
- Monounsaturated	1.4g	5.4g
- Polyunsaturated	0.3g	0.9g
- Trans	0.3g	1.2g
Carbohydrate	<1g	<1g
- total sugars	<1g	<1g
Sodium	139mg	557mg
Calcium	180mg	720mg

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TYPICAL CHEMICAL PROFILE

Test	Range	Test Method
Cooking Test	Pass	LCW139
Fat	21.6 - 25.6 % g/100g	Instrument (NIR/IR)
FDM	40.0 - 47.0% g/100g	Calculation
Grade (@10 Days)	Min 91.0 pts	DPI & E
Moisture	42.0 - 49.0 %	Instrument (NIR/IR)
pH (@24hrs)	5.1 - 5.7	AS2300.1.6 2010
Salt	0.8 – 1.6 %	Instrument (NIR/IR)

TYPICAL MICROBIOLOGICAL PROFILE

Test	n	c	m	M	Test Method
E.coli/0.1g	5	0	Absent	-	AS5013.3 2009/AS5013.15 2006
Listeria SPP./ 125g	1	0	Absent	-	VIDAS UP – AFNOR BIO 12/33-05/12
Salmonella/25g	5	0	Not Detected	-	VIDAS – BIO 12/10-09/02
Yeast cfu/g	1	0	100	-	IDF 94 2004/ISO/DIS 6611:2004
Mould cfu/g	1	0	100	-	IDF 94 2004/ISO/DIS 6611:2004
CP Staphylococci (Incl S.aureus) /0.01g	1	0	Absent	-	AS5013.12.3 2004

KEY

n = number of samples.

c = maximum number of counts between m and M.

m = maximum recommended count for quality product.

M = maximum recommended count for marginally acceptable product.

The typical microbiological profile of cheese satisfies the Department of Agriculture & Dairy Foods Safe Victoria requirements as outlined in the Bega Cheese Limited Quality Procedures Manual.