



EC code NL Z0445 EC

Specificatieboek Kaptein

Article number:	Gr.nr.	Description	EAN CU:	EAN DU
03004	800211x	QUESO MOZZARELLA "A" RALLADA	8712092007851	8712092675296

Legal demands

According to NL and EU demands

Ingredients:

Pasteurized cow milk, salt, starter culture, rennet
anticoagulant: patoto starch
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Weight and measurements

Weight	1,000	Kg
Weight sales unit	6,000	Kg
Foil	820.071	ROL 900 M OPALEN 75 510 MM
Packaging	810.005	DOOS K HV 384X292X160
Type of pallet	EURO	BLOCK
Packaging per layer	8	10
Layers per pallet max.	10	10
total per pallet	80	100

Nutritional value per 100 gram.

Based on calculation of average values.

Energy	KJ	1250	Carbohydrates	g	0,3
Energy	Kcal	300	of which		
Protein	g	27,5	Sugars	g	0,3
Fat	g	22	Cholesterol	Mg	n.b.
from which			Sodium chloride	g	1,31
Saturated fat	g	15	Calcium	Mg	n.b.
Monounsaturated fat	g	6			
Polyunsaturated fat	g	0,9	n.b. = not applicable		

Physical and chemical characteristics

		Norm	Method
Moisture	%	47,5	ISO 5534
Fat in dry substance	%	42,5	ISO 1735 / IDF 5
Salt	%	1,3125	IDF88:1988
pH		5,3	NEN 3775

Microbiological characteristics

		maximum	Method
Entro's	cfu/g	<500	ID 173
Moulds	cfu/g	<100.000	ID 278
Yeasts	cfu/g	<100.000	ID 278
Non lactic acid	cfu/g	<100.000	ID 287
Salmonella	cfu/25 g	Absent	ID 26
Listeria m.	cfu/25 g	Absent	ID 308

Product characteristics

Taste	Fresh, mild slightly acidic
Consistency	Firm, easy to cut
Sectional plane	Fibrous and closed
Colour dairy	creamy uniform white

Storage conditions

Expiry date from production	120	days if kept in closed packaging
Expiry date from delivery	45	days if kept in closed packaging
Storage advice	4°C - 7°C	
Storage in a dry and cool place which is free from strong smells		

Allergens(ALBA) conform EU 2000/13:

Allergens (ALBA) list according EU 2000/13 Milk and products thereof

Declarations

GMO	GMO free conform regulation (EC) No. 1829/2003
Radio activity	Not threated with radio activity conform (EC) No. 3954/87
Packaging material	Packaging material is suitable for packaging cheese conform (EC) No. 1935/2004

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