

Mozzarella 40+ CASCADE

GENERAL

Snit	slices 10x10cm	Version	11
Scale	/	Date of creation	15-7-2025
		Create by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, salt, starter culture, rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Countries of origin
Mozzarella 40+	100		Europe
Pasteurised milk	98,6	cow	
Salt	1,4	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	

ENERGETICAL VALUES 100g

	Standaard
Energy	
KJ	1256
Kcal	302
Fat (g)	22
Saturated fatty acids (g)	14
Carbohydrate (g)	1,0
Sugar (g)	1,0
Protein (g)	25
Salt (g)	1,4

CHEMICAL VALUES

	Standaard
Fat (%)	22
Dry matter (%)	52
Moisture (%)	48
Salt (%)	1,4
pH	5,4

MICROBIOLOGICAL VALUES

	m	M	BBD
Yeasts (KVE/g)	10 ⁴	10 ⁵	10 ⁵
Molds (KVE/g)	10 ²	10 ³	No visual mold
E. coli (KVE/g)	10 ²	10 ³	10 ³
Coagulase pos. Staphylococci (KVE/g)	10 ²	10 ³	10 ⁵
Salmonella spp (KVE/25 g)	absent in 25g	absent in 25g	absent in 25g
Listeria monocytogenes (KVE/25 g)	absent in 25g	absent in 25g	10 ²
Bacillus Cereus (KVE/9)	10 ²	10 ³	10 ⁵

APPROVALS, CERTIFICATES & APPLICATIONS

Approval	Certificates	Applications
BE	ACS dairy	GMO
C0499	IFS	Irradiation
EG	certified	Metal*
	certified	

* detection on 2,5mm Ferro, 3,5mm Non Ferro, 4,5mm Inox

PACKAGING, SHELF LIFE & STORAGE

Way of packaging	Shelf life (days)	Storage temperature (°C)
MAP	105	2-7

ALLERGENS

ALBA	GS1 -code	Allergen - Absent, + Present	Product	Line	Factory
1.0	AW	Cereals	-	-	-
2.0	AC	Crustacean	-	-	-
3.0	AE	Eggs	-	-	+
4.0	AF	Fish	-	-	-
5.0	AP	Peanuts (pinda's)	-	-	-
6.0	AY	Soya	-	-	-
7.0	AM	Milk	+	+	+
8.0	AN	Nuts	-	-	-
9.0	BC	Celery	-	-	-
10.0	BM	Mustard	-	-	-
11.0	AS	Sesame	-	-	-
12.0	AU	Sulphur dioxide and sulphites at concentrations >10 mg/kg or 10mg/l, expressed as SO2	-	-	-
13.0	NL	Lupin	-	-	-
14.0	UM	Molluscs	-	-	-

PACKAGING & LOGISTICS

PRIMARY PACKAGING	l x wx h (cm)	39x14x4,5	39 x 14 x 3	20,4 x 14 x 2	20,4 x 14 x 2	20,4 x 14 x 2	20,5 x 14 x 2
	net weight (kg)	1	2 x 0,5	0,15	0,15	0,15	0,4
	number x weight (g) slices	50x20g	25 x 20g	7 x 20g	7 x 20g	7 x 20g	20 x 20g
	tare weight (kg)	0,03	0,03	0,01	0,01	0,01	0,01
	material (COLOUR)*	APET/PE (TR)	APET/PE foil (TRANSP)	APET/PE foil (TRANSP)	APET/PE foil (TR)	APET/PE foil (TR)	APET/PE foil (TR)
SECONDARY PACKAGING	pieces / secund. PAC	6	5 x (2x0,5kg)	12	12	28	12
	l x wx h (cm)	41x29x17	41 x 29 x 17	29 x 22 x 16	28,1 x 20,6 x 14	40,6 x 29 x 15,2	40,6 x 29 x 15,2
	net weight (kg)	6	5	1,8	1,8	4,2	4,8
	tare weight (kg)	0,35	0,35	0,25	0,25	0,35	0,35
	material	corrug. board	corrug. board	Corrug. Board	corrug. board	corrug. board	corrug. board
TERTIARY PACKAGING	l x wx h (cm)	120x80x15	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15	120 x 80 x 15
	net weight (kg)	480	400	352,8	302,4	336	384
	tare weight (kg)	25	25	25	25	25	25
	material	wooden pallet	wooden pallet	Wooden pallet	wooden pallet	wooden pallet	wooden pallet
	numb.second. pack/layer	8	8	14	14	8	8
	number layers/ pallet	10	10	14	12	10	10

* conform EU leg. 10/2011

Intrastat	Transport temperature (°C)
04061030	2-7