

Fiche logistique / Logistieke fiche

Données du produit / Algemene productgegevens / Produktdaten / Product data			
Nom du produit / Produktnaam / Bezeichnung / Trade name FR	Mozzarella prétranchée 400g		
Nom du produit / Produktnaam / Bezeichnung / Trade name NL	Mozzarella voorgesneden 400g		
Réf. Fournisseur / Leverancier Ref. / Lieferant Ref. / Supplier Ref.	5266		
Euro Délices Ref.	3266		
Intrastat	04061050		
Pays d'origine / Land van herkomst / Herkunft / Origin	Suisse		
Marque / Merk / Marke / Brand	Züger		
Nombre de pièce / Aantal stuks / Stück im Karton / Number in box	5		
EAN unité / EAN stuk / EAN Stück / EAN unit (EAN13)	7640101092035		
EAN carton / EAN kanton / EAN Karton / EAN carton (EAN14)	07640171280387		
Déclaration d'ingrédients selon la réglementation UE / Ingrediëntendeclaratie zoals EU wetgeving / Zutaten gemäss LMKV / Ingredients according to EU regulation			
Voir fiche technique et étiquette/zie technische fiche en etiket			
Allergènes / Allergenen / Allergene / Allergens			
Voir fiche technique et étiquette/zie technische fiche en etiket			
DLC / THT / MHD / BBD			
garantie livraison chez le client par Euro Délices/gegarandeerd levering bij de klant per Euro Délices Lieferung beim Kunden garantiert beim Euro Délices/Guaranteed delivery bij the customers bij Euro Délices			14
Données logistiques / Logistieke gegevens / Verpackung / Packaging			
Unité de vente / Verkoopseenheid / Verkaufseinheit /		Carton / Karton / box	Bac / Bak / Satte
		Autre / Ander / Andere / Different: _____	
		Poids fixe / Vast gewicht / Egalisiert / Fix weight	
		Poids variable / Variabel gewicht / Variabeles Gewicht / Variable weight	
Dimension du produit / Afmetingen product / Abmessungen Product / Product dimension	20,1	Longeur / Lengte (cm)	
	7,9	Largeur / Breedte (cm)	
	5,2	Hauteur / Hoogte (cm)	
Dimension du carton / Afmetingen karton / Abmessungen Karton / Dimension box	28,6	Longeur / Lengte (cm)	
	22,7	Largeur / Breedte (cm)	
	6	Hauteur / Hoogte (cm)	
Palette / Palet / Palette / Palet	14	Colis/couches / Karton/laag	
	168	Colis/palette / Karton/palet	
	840	Pcs/palette / St/palet	
Données d'emballage / Verpakkingsgegevens / Verpackung / Packaging GRAM			
	Q.	Poids / Gewicht / Gewicht / Weight	
Emballage primaire / Primaire verpakking / Primaire Verpackung / Primary packaging			Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
	1	0,003 gr	Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Emballage secondaires / Secondaire verpakking / Secundaire Verpackung / Secondary packaging	10	0,094 gr	Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
			Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Emballage tertiaires / Tertiaire verpakking / Tertiaire Verpackung / Tertiary packaging			Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
			Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Fournisseur / Leverancier / Lieferant / Supplier			
Données de contact / Contactgegevens / Kontaktdaten / Contact data			
Nom / Naam / Name / Name		Züger Frischkäse GmbH	

Fiche logistique / Logistieke fiche

Adresse / Adres / Adresse / Adresse	Conrad-Gröber-Strasse10
Code postal / Postcode / PLZ / ZIP	78464
Ville / Plaats / Ort / City	Konstanz
Pays / Land / Land / Country	Deutschland
Téléphone / Telefoon / Telephon / Telephone	0041 719559877
Fax	0041 719559874
Numéro d'agrément (produit à base de viande) / Erkeningsnummer (dierlijke producten) / Zulassungsnummer (tierische Produkten) / Autorsation number (animal products)	CH5767
Date / datum / Datum / date:	24-08-26
Nom / Naam / Name / Name:	Fabienne Cluts



5266 Züger Mozzarella Stange sliced 400g SGA

Producer

Züger Frischkäse AG

Industrie Haslen 9a
9245 Oberbüren

Tel.-Nr. 0041 (0) 71 955 98 77
Fax-Nr. 0041 (0) 71 955 98 74
Homepage www.frischkaese.ch

Contact

Responsible sale Christoph Scherrer
Responsible quality Lea Bitzer
Email info@frischkaese.ch
Authorization number CH 5767
Certification (GFSI) IFS Food Version 8
BRC Food Standard Version 9
Crisis contact
Contact person 1 Breu Mario, CEO
0041 (0) 79 488 64 95
Contact person 2 Lea Bitzer, QMB
0041 (0) 79 389 38 01

Distributor EU

Züger Frischkäse GmbH

Max-Stromeyer-Str. 160
D-78467 Konstanz



General product information

Item number 5266
Item description Züger Mozzarella Stange sliced 400g SGA
Technical name Mozzarella from pasteurized milk, full fat grade
(according to Swiss law)
Technical name Mozzarella from pasteurized milk, full fat grade
(according to EU law)
Customs tariff number 0406.1090
Country of origin Switzerland
EAN CU 7640101092035
EAN TU 7640171280387

Shelf life and storage conditions

Shelf life (production) 36 days
Shelf life (delivery) 24 days
Shelf life opened pack 2 days
Transport and storage temperature between 3°C and 8°C

Label

Suisse Garantie (certified and declared)
Halal (certified)



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Ingredients

MILK (99,2%) (Switzerland), Salt (0,6%) (Germany),
Acidifier: Citric acid E330 (0,2%) (China),
Microbial rennet (0,003%) (France)

Average nutritional information

(2) +26.04

100g contain

Energy	1043	kJ
Energy	251	kcal
Fat	19	g
of which saturated fatty acids	12	g
Carbohydrates	1.0	g
of which sugar	1.0	g
Protein	19	g
Salt	0.60	g

Allergens

According to Food Labelling Regulation the product contains the following allergens:

		According to recipe		Available in production area		Cross contamination possible	
		Yes	No	Yes	No	Yes	No
1	Cereals containing gluten and products thereof	☐	☒	☒	☐	☐	☒
2	Crustaceans and products thereof	☐	☒	☐	☒	☐	☒
3	Eggs and products thereof	☐	☒	☒	☐	☐	☒
4	Fish and products thereof	☐	☒	☐	☒	☐	☒
5	Peanuts and products thereof	☐	☒	☐	☒	☐	☒
6a	Milk and products thereof	☒	☐	☒	☐	☐	☒
6b	Lactose	☒	☐	☒	☐	☐	☒
7	Nuts i.e. almond, hazelnut, walnut, cashew, Pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut and products thereof	☐	☒	☒	☐	☐	☒
8	Sojabean and products thereof	☐	☒	☒	☐	☐	☒
9	Celery and products thereof	☐	☒	☐	☒	☐	☒
10	Mustard and products thereof	☐	☒	☐	☒	☐	☒
11	Sesame seeds and products thereof	☐	☒	☐	☒	☐	☒
12	Sulphur dioxide and sulphites >10 mg/kg or 10 mg/l	☐	☒	☐	☒	☐	☒
13	Lupine and products thereof	☐	☒	☐	☒	☐	☒
14	Molluscs and products thereof	☐	☒	☐	☒	☐	☒

Sensory descriptions

Appearance, colour: white to slightly yellow
 Odour: milky, neutral to mildly sour
 Taste: milky, neutral to mildly sour
 Consistency, texture: soft to elastic

Chemical/physical characteristics

Parameter	Target	Tol.	Unit	Interval	Lab	Method
dry matter	40	± 2	%	each batch	internal	NIR
fat content	19.0	± 1.5	%	each batch	internal	NIR
FDM	45	mind.	%	each batch	internal	calculated
water content calculated by weight of the non-fatty matter	74.1	± 2	%	each batch	internal	calculated
salt content	0.6	± 0.2	%	each batch	internal	potentiometrisch
sodium content	0.24	-	%	each batch	internal	calculated

Microbiological characteristics

Parameter	Limit	Unit	Interval	Laboratory
Listeria monocytogenes	n.n.	/ 25 g	monitoring	external
Salmonella ssp.	n.n.	/ 25 g	monitoring	external
coagulase positive staphylococci	< 100	KbE/g	monitoring	external
Enterobacteriaceae	< 100	KbE/g	each batch	internal
E.Coli	< 100	KbE/g	each batch	internal
Yeasts	< 1'000	KbE/g	monitoring	internal
Mould	< 1'000	KbE/g	monitoring	internal



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Nutritional information

	Yes	No	
Produced without using animal rennet	☒	☐	Cheese produced only with microbial rennet
ovo-lacto-vegetarian	☒	☐	No ingredients of animal origin, except milk, milk ingredients, eggs, egg ingredients, honey
ovo-vegetarian	☐	☒	No ingredients of animal origin, except eggs, egg ingredients, honey
lacto-vegetarian	☒	☐	No ingredients of animal origin, except milk, milk ingredients, honey
vegan-vegetable	☐	☒	No ingredients of animal origina at all
gluten free	☒	☐	No ingredients containing gluten

Manufacturing / Production and more product information

Production description Cheese process, pasta filata, cutting, packing

Heat treatment Pasteurization (73°C / > 15 sec.)

Consumption note Suitable for immediate consumption

The product is detected for metal 3 (mm) Fe/ 3 (mm) non-Fe/ 4 (mm) stainless steel



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Paletting

Number of CU / TU	5
TU per layer	14
Layers per palette	12
TU per palette	168
Palette type	MTV EPAL Wood80x120

Packaging of the product / CU

All packaging complies with current Swiss and EU legislation

The following documents are available from the primary packaging:

- Declaration of conformity with migration values
- Specifications

Art.Nr.	Packaging Type	Group	Material	kg per PE
520605	Etikette	labels	Paper	0.00022
900352	Folie	films / bags	PET, LDPE	0.00156
900972	Folie	films / bags	CPA, PE	0.00474

Packaging of transport unit / TU

Art.Nr.	Packaging type	Group	Material	kg per TU
900279	Etikette	labels	Paper	0.00034
900398	PU Tablett / Tray	carton box	well carton	0.08400

Format CU / TU

		Length (cm)	Width (cm)	Height (cm)
CU	PLP Abziehverpackung	7,90	20,10	4,90
TU	PU Tablett / Tray	28.60	22.70	6.00

Package weight

	Tare (kg)	Drained (kg)	Net (kg)	Gross (kg)
CU	0.0065	.	0.400	0.407
TU	0.1170	.	2.000	2.117

Net weight palette (kg)	336.000
Drained weight palette (kg)	.
Gross weight palette (kg)	379.148



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Product picture CU



Product picture TU

Paletting

1	2	3
4	5	6
7		8
9	10	11
12	13	14



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Product safety and foreign object management

The company has implemented a HACCP concept based on the Codex Alimentarius.

There is a monthly glass, knife and hard plastic inspection in the various production departments.

Cleaning is largely done via a CIP system.

The traceability is given at any time via the batch number or the BBD

Batch number structure: 7-digit number: Year of production (e.g. 23 for 2023) and serial number.

Residues and contaminants

The product described in this specification meets the current requirements of Regulation (EDI) 817.021.23 and Regulation (EC) 396/2005 on maximum residue levels of pesticides in or on products of plant and animal origin.

Furthermore, the product complies with the requirements of Regulation (EC) 2023/915 on maximum levels for certain contaminants in foodstuffs.

Semi-annual tests are carried out on raw milk in an accredited laboratory for the following parameters: halogenated solvents, heavy metals, aflatoxin M1, organochlorine pesticides, pyrethroids, polychlorinated biphenyls, dioxins and dioxin-like polychlorinated biphenyls, quaternary ammonium compounds.

GMO

This product does not contain any GMO products within the meaning of Section 6 of Regulation (EDI) 817.02 on food and commodities. The article does not contain any ingredients that are subject to labelling requirements in accordance with Article 12 of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003. The product does not contain any additives, enzymes or cultures produced with the aid of genetically modified microorganisms.

An annual PCR analysis for the control of GMO freedom is taken place.

Nanotechnology

The product and the packaging material are free of nanotechnological components.

Irradiation

We confirm that our products are not treated with ionizing radiation and do not contain any irradiated ingredients.

The product does not need to be declared as an irradiated product according to article 3 §1 letter q of the regulation (EDI) 817.022.16 (LV) in connection with annex 2 part A number 3 LIV as well as article 17 §5 in connection with annex 6 number 3 of the regulation (EC) 1169/2011 (LMIV).

The composition, production and packaging of the product comply with the legal regulations of the Swiss Food Law as well as the legislation of the European Community in the currently valid versions.

The delivered products are subjected to regular quality control according to the defined product specifications.

All details were provided truthful to the best of knowledge and belief.

The Customer undertakes to treat all communications strictly confidential.

Compliance with this specification is confirmed and documented by regular quality controls. The documents and certificates of analysis will be made available on request.

Züger Frischkäse AG

Oberbüren, Thursday, 02.04.2026

- This document has been created electronically and is valid without signature -