

Mozzarella 40+

GENERAL

Snit	Lamel 4x4x25mm	Version	11
		Date of creation	11-9-2025
		Create by	QA

LIST OF INGREDIENTS ON LABEL

Pasteurised MILK, Starch, Salt, Starter culture, Rennet (microbial)

DECLARATION OF INGREDIENTS

	Percentage (%)	Origin	Countries of origin
Mozzarella 40+	≥ 97		Europe
Pasteurised milk	95,6	cow	
Salt	1,4	mineral	
Starter culture	trace	microbial	
Rennet	trace	microbial	
Anti-caking agent: Starch	≤ 3	vegetable	Europe

ENERGETICAL VALUES 100g

	Standaard
Energy	1260
KJ	
Kcal	303
Fat (g)	22
Saturated fatty acids (g)	14
Carbohydrate (g)	2,7
Sugar (g)	1,0
Protein (g)	25
Salt (g)	1,4

CHEMICAL VALUES

	Standaard
Fat (%)	21
Dry matter (%)	51
Moisture (%)	47
Salt (%)	1,4
pH	5,3

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		Metal*

* 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	45	2-7
MAP	365	-18°C

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)	45x27x10	36x23x 5	36x23x 5	30x23x3	24,5x24,5x2		
	net weight (kg)	6	2	2	1	0,5		
	tare weight (kg)	0,026	0,024	0,024	0,02	0,009		
	material (COLOR)*	OPA foil BL	OPA foil TRANSARA	OPA foil BLUE	OPA foil TR	OPA foil TR		
SECONDARY PACKAGING	pieces / secund. PAC	2	6	6	10	20		
	l x wx h (cm)	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5	38,5x28,5x25,5		
	net weight (kg)	12	12	12	10	10		
	tare weight (kg)	0,56	0,56	0,56	0,56	0,56		
TERTIARY PACKAGING	material	corrug. Board	corrug. Board	corrug. Board	corrug. Board	corrug. Board		
	l x wx h (cm)	120x80x15	120x80x15	120x80x15	120x80x15	120x80x15		
	net weight (kg)	576 à 672	576 à 672	576 à 672	480 à 560	480		
	tare weight (kg)	25	25	25	25	25		
	material	wooden pallet	wooden pallet	wooden pallet	wooden pallet	wooden pallet		
	numb. sec. pack/ layer	8	8	8	8	8		
	number layers/ pallet	6 à 7	6 à 7	6 à 7	6 à 7	6		

* conform EU leg. 10/2011

Intrastat	Transport temperature (°C)
04062000	Same as storage temperature