

40+ Mozzarella 9,2 kg

Block 280x360x90 mm.

Description

Product is used for foodservice and industrial customers, primarily within the pizza-making industry.



Chemical Specifications

Fat %	19,6 – 23,8
Total solids %	49,0 – 54,0
Moisture %	46,0 – 51,0
Moisture on a fat-free basis %	58,7 - 65,0
Fat in dry matter %	40,0 – 44,0
Salt %	0,7 – 1,8
pH	5,2 – 5,7

Microbiological Specifications (Limit)

Enterobacteriaceae	< 100/g
E. coli	< 10/g
Staphylococci. coag. pos.	< 10/g
Yeasts	< 100/g
Moulds	< 100/g
Listeria monocytogenes	Negative in 25g

“EU” Nutrition Declaration (per 100g)

Energy	1209 kJ 291 kcal
Fat	21 g
of which saturates	13 g
Carbohydrate	1,0 g
of which sugars	1,0 g
Protein	24 g
Salt	1,4 g

List of Ingredients

Cow's milk, salt, **lactic acid culture**, rennet (microbial)

Sensory Properties

1. Smell: fresh, slightly sourish, yoghurt aroma.
2. Taste: Pure, creamy, slightly salty, slightly sourish, yoghurt aroma.
3. Consistency: Homogeneous, semi-hard, rubbery, slightly tough, chicken breast-structure.
4. Colour: Uniform white/yellowish to yellow (depending on ages), slightly marbled.
5. Texture: Firm, shredding or cutting possibility.
6. Appearance: Glossy, close surface.

Legal Product Designation

40+ Mozzarella

Code of Classification (Tariff No.)

04061030

Standard Product Description

40+ Mozzarella.
Made of milk with EU origin.
Suitable for Lacto Vegetarians.
Halal approved.

Age prior to shipment:

4-21 days

Storage temperature:

Keep refrigerated at 2-5°C.

Shelf life

91 days from production date.

As the maturation of the cheese goes on the texture is getting softer due to the naturally enzymic proteolysis. This means that aging within the shelf-life period could lead to some difficulties in shredding.

Use:

Shredding best before within 35 days after production date.

Product temperature should be well below 5°Celsius when shredding.

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40+ Mozzarella 9,2 kg

Block 280x360x90 mm.

Product Details

Sales Unit	= 9,2 kg (4 x2,3 kg loaf) *
Dims. (Loaf)	= 280x360x90 mm (LxWxH)
Net weight	= 9,200 kg (variable weight*)
Gross weight	= 9,243 kg (variable weight*)
Item no Branderup Dairy	= 598070 (DK-M192-EU)
Item No Nordhackstedt Dairy	= 605310 (DE SH 050 EU)

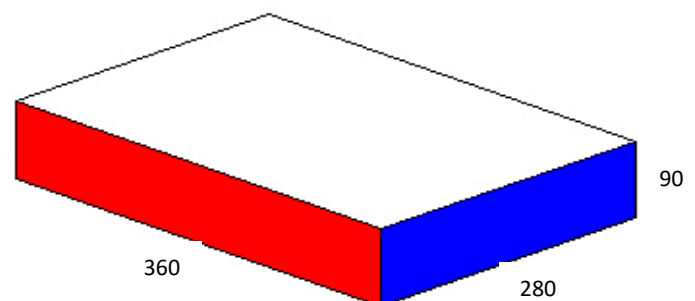
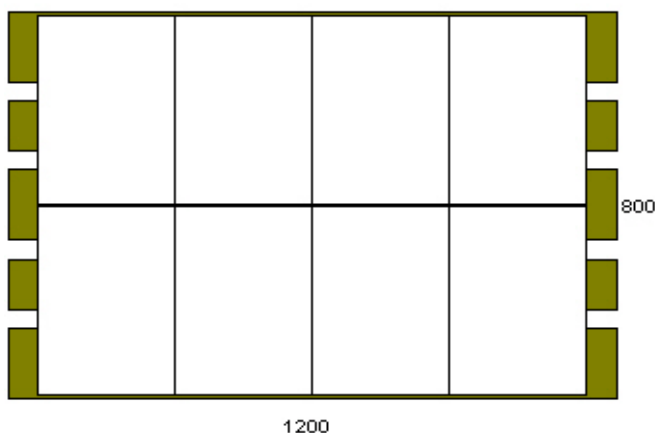
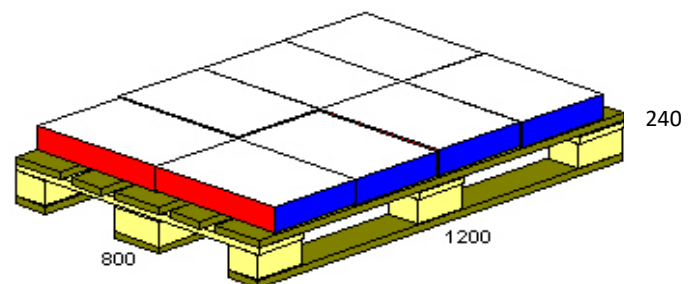
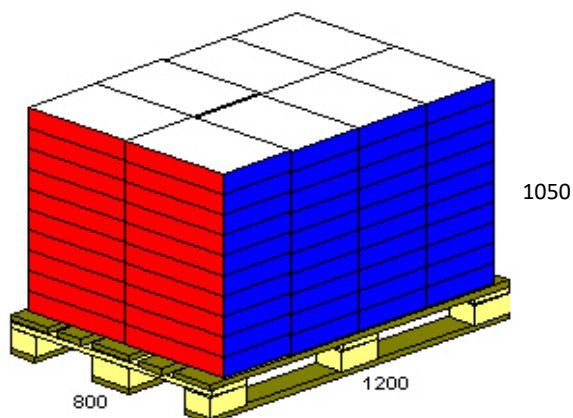
* Variable weight.

Packaging

Product is packed in blue foil one unit of 9,2 kg*

Pallet Details

Units	= 80 units of 9,2 kg
Layer	= 8 units per layer
Net	= 736,00 kg *
Gross	= 764,44 kg * incl pallet
Size	= 1200x800x1050 mm (LxWxH)
Type	= Euro B-pallet 800*1200



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40+ Mozzarella 9,2 kg

Block 280x360x90 mm.

Product Details

Sales Unit	= 9,2 kg *
Dims. (Loaf)	= 280x360x90 mm (LxWxH)
Net weight	= 9,200 kg (variable weight*)
Gross weight	= 9,243 kg (variable weight*)
Item no. Branderup Dairy	= 598073 (DK-M192-EU)
Item No Nordhackstedt Dairy	= 605308 (DE SH 050 EU)

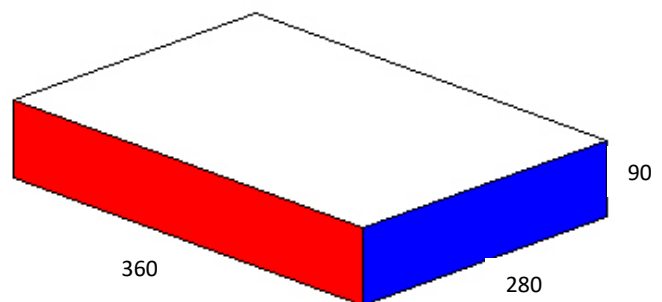
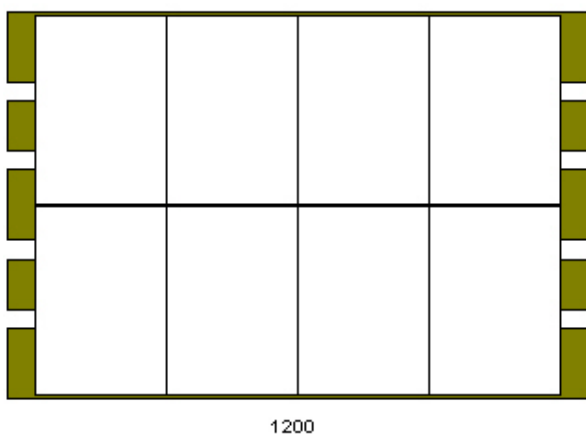
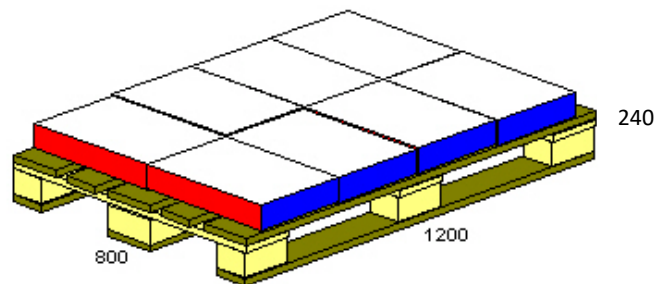
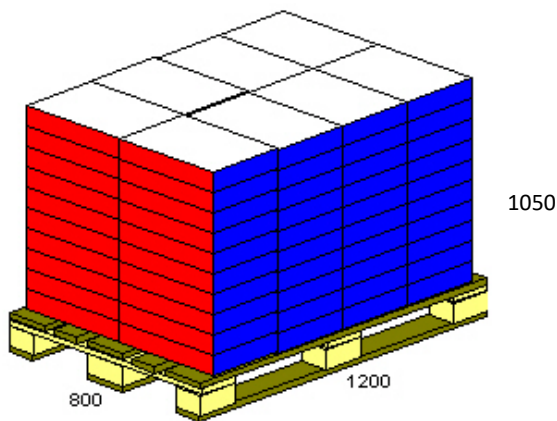
* Variable weight.

Packaging

Product is packed in blue foil one unit of 9,2 kg*

Pallet Details

Units	= 80 units of 9,2 kg
Layer	= 8 units per layer
Net	= 736 kg *
Gross	= 764 kg *
Size	= 1200x800x1050 mm (LxWxH)
Type	= CR1, Tosca Pallet



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40+ Mozzarella 9,2 kg

Block 280x360x90 mm.

Product Details

Sales Unit	= 9,2 kg*
Dims. (Loaf)	= 280x360x90 mm (LxWxH)
Net weight	= 9,200 kg (variable weight*)
Gross weight	= 9,243 kg (variable weight*)
Item no Branderup Dairy	= 598076 (DK-M192-EU)
Item no Nordhackstedt Dairy	= 605309 (DE SH 050 EU)

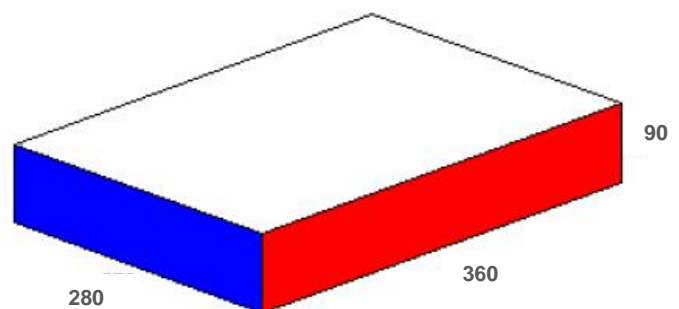
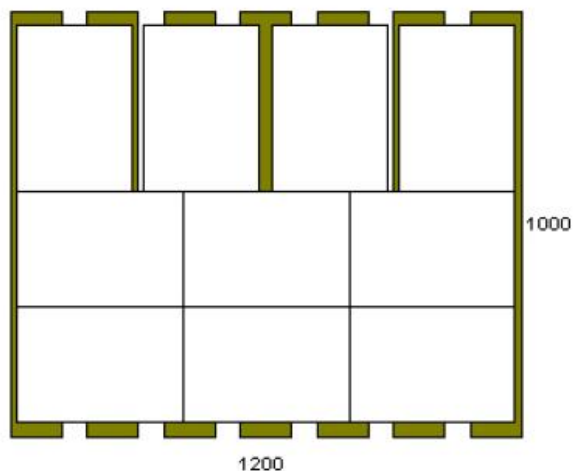
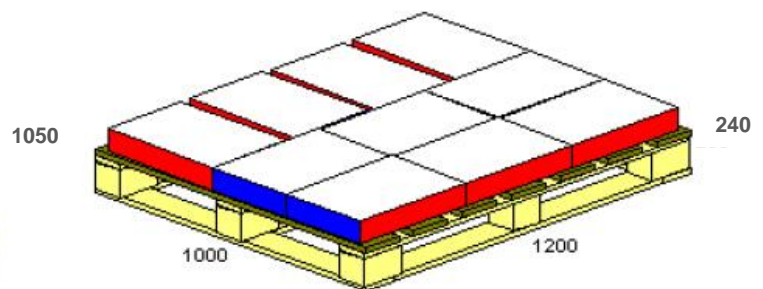
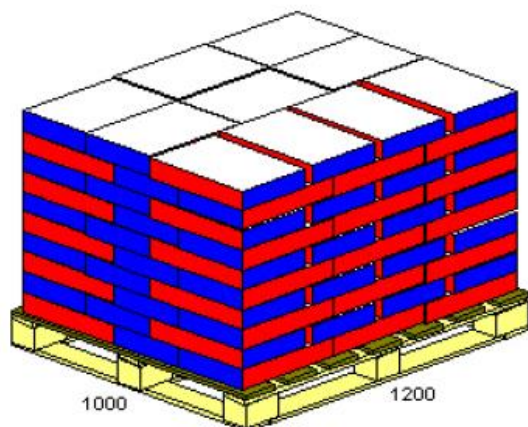
* Variable weight.

Packaging

Product is packed in blue foil one unit of 9,2 kg*

Pallet Details

Units	= 100 units of 9,2 kg
Layer	= 10 units per layer
Net	= 920 kg *
Gross	= 949,3 kg *
Size	= 1200x1000x1050 mm (LxWxH)
Type	= One-way pallet, 1000x1200



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