

	<p align="center">Product specification</p> <p align="center">Mozzarella Julienne FiorDiLatte</p> <p align="center">Tray 2,5 kg</p>
Óvártéj Zrt. H - 9200 Mosonmagyaróvár, Alkotmány utca 15. Hungary;	E-mail: info@ovartej.hu <div data-bbox="1305 197 1394 253" style="float: right; border: 1px solid black; border-radius: 50%; padding: 2px; text-align: center;"> HU 239 EK </div>

Product features

	Target % (m/m)	Range % (m/m)
Dry matter	49,5	48,5-50,5
Fat in dry matter	45	44-47
Salt content	1	0,8-1,2

EAN: 599 82933 6553 9	Product code: 500105	Customs Tariff No: 04061030
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Shelf-life:

40 days, Storage should be in dry, clean facilities, mould and odor-free at temperatures between 0-4 °C
 The products must be dispatched and stored such that they are protected from any form of contamination and other harmful influences or exceptionally strong light.
 The information given as the shelf life date can be guaranteed if the storage and transport conditions are observed

Product characteristic:

Colour:	Matt. Evenly pale yellow
Consistence:	Column shaped. Intact packing bag which fully cover the product with MAP gas
Smell:	Typically aromatic, pure, free of any foreign smell
Taste:	Typically flavoured, agreeably salt, clean and free of foreign taste

Ingredients:

Pasteurized cow milk, salt, microbial rennet, bacteria culture

Nutrition values in 100 g product

Energy	1368 kJ / 330 kcal
Fat	26 g
of which saturates	17 g
Carbohydrates	0,9 g
of which sugars	< 0,5 g
Protein	23 g
Salt	1 g

Packaging:

2,5 kg / tray; in Modified Atmosphere Packaging, cardboard boxes and palette.
 The packaging materials used comply with the requirements of the relevant EU foodstuffs provisions to the full extent including Directive EG No. 1935/2004 on materials and objects which are intended for use in contact with foodstuffs and EU No. 10/2011 on plastic materials and articles intended to come into contact with food

Logistic information / palletising		Carton	
Units / carton	4	Length:	52,4 cm
Cartons / layer	5	Width:	32,4 cm
Layers / pallet	8	Height:	20,9 cm
Cartons / pallet	40		
Units / pallet	160		
Pallet net weight	400		
Pallet gross weight	430		
Pallet	Eur		

Microbiological characteristic

CE 2073/2005 and 4/1998 EüM	m	M
Coliforms	10	10 ²
S.aureus	-	<10/g
Koag. Poz. S-ssp	10 ²	10 ³
Salmonella	-	0/25g
Listeria monocytogenes	-	0/25g
Mould	10	10 ²
E.coli	10 ²	10 ³
Sulf.red.clostridium	10	10 ²

Expected consumption:	The product will be reaching the customers throughout domestic and international wholesalers, retailers and HORECA sector
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Vegetarian declaration:	suitable for vegetarian consumption
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Allergens:	Our products are made from cow's milk, so allergic reaction may occur to those consumers, who are milk protein sensitive or have lactose intolerance
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GMO:	In the production of the products no additives are used which must be identified pursuant to Regulation (EC) No. 1829/2003 and 1830/2003. We do not count with GMOs in our products.
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The data and characteristics contained in this document are up to date at the date of edition/distribution.