



# Mozzarella Fiordilatte Taglio Napoli

Tray 2,5 kg

Product specification

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## Product features

	Target % (m/m)	Range % (m/m)
Dry matter	48	47-50
Fat in dry matter	50	48-52
Salt content	1	0,8-1,2

<b>EAN:</b> 599 82933 6567 6	<b>Product code:</b> 500273	<b>Customs Tariff No:</b> 04061030
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## Shelf-life:

30 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:	Stick-shaped (so called „Neaples cut”) 8 x 8 mm x cheese length
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	Milk origin: EU
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## Nutrition values in 100 g product

Energy	1322 kJ / 318 kcal	Chemical characteristics: According to Regulation 2023/915 EC
Fat	24 g	
of which saturates	16 g	
Carbohydrates	5,4 g	
of which sugars	0,6 g	
Protein	20 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 <sup>2</sup>
S.aureus	-	<10/g
Koag. Poz. S-ssp	10 <sup>2</sup>	10 <sup>3</sup>
Salmonella	-	0/25g
Listeria monocytogenes	-	0/25g
Mould	10	10 <sup>2</sup>
E.coli	10 <sup>2</sup>	10 <sup>3</sup>
Sulf.red.clostridium	10	10 <sup>2</sup>

<b>Expected consumption:</b>	The product will be reaching the customers throughout domestic and international wholesalers, retailers and HORECA sector
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<b>Vegetarian declaration:</b>	suitable for vegetarian consumption
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<b>Allergens:</b>	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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<b>GMO:</b>	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/publicazione