

PRODUCT SPECIFICATION



Product Code: P301477

Product Description: Meadowdale Mozzarella Shred 2.5kg

Product Application:

Specifically designed for retail service use as a ready-to-eat product.

Nutritional Information:

Servings Per Package:	200		
Serving Size:	25g		
	Average Quantity per Serving	%DI# per Serving	Average Quantity per 100g
Energy	317kj	4%	1270kj
Protein	6.4g	13%	25.4g
Fat, Total	5.4g	8%	21.4g
- Saturated	4.0g	17%	16.2g
Carbohydrate	<1g	-	<1g
- Sugars	<1g	-	<1g
Sodium	137mg	6%	550mg
Calcium	175mg *	22% (RDI*)	710mg
<i>Note: Quantities stated above are averages only. Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. * Recommended Dietary Intake</i>			

Packaging:

Primary: Each pack is gas flushed then packed into barrier film & flip top pack.

Secondary: Packed into preprinted cartons and palletised on to a cardboard lined pallet.

Pack Sizing	4 x 2.5kg
Pallet Dimension	1165x1165
Cartons per pallet	48
Layers per pallet	12

Date Coding:

Example Best Before Date: DD/MM/YY
Batch Identification Code: YYMMDD-xxx

Batch Code: 230101-xxx, Production Date 01/01/23 and xxx is the batch reference number.

Shelf Life:

Unopened: Maximum of 4 months (120 days) from day of packing.

Storage & Handling:

Product should be stored and transported between 0 to 5 °C

Country of Origin:

Made in Australia from at least 98% Australian Ingredients

Ingredients:

Mozzarella Cheese (Pasteurised **Milk**, Salt, Starter Culture, Enzyme), Anticaking Agent (460), Preservative (200)

Allergen & Dietary Suitability:

Allergen:	Contains Milk
Vegetarian:	Suitable
Religious Certification:	Halal
GMO Status:	None GMO

Typical Microbiological Analysis: Tested every 10th batch.

E. coli	< 10cfu/gm
Listeria Mono	Not Detected in 25g
Salmonella	Not Detected in 25g

Quality Assurance:

Scope: From procurement of cheese and other raw materials, receipt into store, storage, production, packaging, distribution, and to customers.

Purpose: To identify and control food safety and quality hazards to meet customers specifications.

Strict quality control processes are enforced during manufacturing and subject to frequent monitoring and control.