

# PRODUCT SPECIFICATION



**Product Code:** P301468

**Product Description:** Mozzarella Shredded 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 2kg
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 0% 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 10<sup>th</sup> 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.