



Mozzarella Fiordilatte Taglio Napoli

Tray 2,5 kg
Product specification

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HU
239
EK

Product features

| | Target % (m/m) | Range % (m/m) |
|-------------------|-------------------|------------------|
| Dry matter | 47 | 46-48 |
| Fat in dry matter | 50 | 48-52 |
| Salt content | 1 | 0,8-1,2 |

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|------------------------------|-----------------------------|------------------------------------|
| EAN: 599 82933 6567 6 | Product code: 500273 | Customs Tariff No: 04061030 |
|------------------------------|-----------------------------|------------------------------------|

Shelf-life:

35 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:

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| 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:

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|--|-----------------|
| 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 | |
| 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 /PP 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

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|---|------------|
| Commission Regulation (EC) No 2073/2005 | |
| Coliforms | max. 100/g |
| S.aureus | 0/1 g |
| Salmonella | 0/25g |
| Listeria monocytogenes | 0/25g |
| Yeast and Mould content | max.100/g |

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| 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/publicazione