

GATHERING SOURCES SHARING QUALITY

# FINISHED PRODUCT SPECIFICATION ASTER MOZZARELLA CHEESE

#### PRODUCT DESCRIPTION:

• "Italian Style" Mozzarella Cheese is produced from fresh, high quality pasteurized milk and is processed through a cooking and stretching process. High quality standards and craftsmanship result in a semi-hard, bacteria ripened white cheese with a mild delicate flavour. This product can be shredded and has applications in snack foods, prepared foods, sauces, pizzas, Italian-style dishes and other food applications.

#### **INGREDIENTS:**

• Pasteurized cow's milk, ultra- filtered milk, whey protein concentrate, cream, salt, calcium chloride, bacterial culture, microbial enzyme.

#### PREPARATION & PROCESSING PROCEDURE:

 Matured Zahidi Dates are fumigated, washed, pre-sorted, de-seeded, final-sorted, chopped and sized on vibrating sieves of various sizes and then packed into a sealed LDPE liner and into corrugated cartons.

### PHYSICAL SPECIFICATION:

| Contains | Milk  |  |  |
|----------|---|--|--|
| Color    | Homogeneous; white to creamy white.                           |  |  |
| Texture  | Smooth, elastic and free from salt and/or moisture pockets.   |  |  |
| Flavor   | Clean, no off notes (rancid, weedy, fruity, bitter, unclean). |  |  |
| Aroma    | Clean, slight dairy, no off aromas (unclean, fruity, etc.).   |  |  |



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| Chemical Composition | Product Specification            |  |
|----------------------|----------------------------------|--|
| Sampling Procedures  | Conducted at date of manufacture |  |
| Moisture             | 45.0 – 50.5%                     |  |
| Fat                  | 20.0 – 24.5%                     |  |
| Salt                 | 1.2 – 2.2%                       |  |
| рН                   | 5.10 – 5.40                      |  |

| Microbiological Standards                  | Product Specification            |  |
|--|----------------------------------|--|
| Sampling Procedures                        | Conducted at date of manufacture |  |
| Coliform                                   | < 100 cfu/g                      |  |
| E. coli                                    | < 10 cfu/g                       |  |
| Staphylococcus aureus (Coagulase Positive) | < 100 cfu/g                      |  |

# **PACKAGING INFORMATION:**

• SKU#: 91740 (4 x 2.3kg)

## **STORAGE/SHIPPING TEMPERATURE:**

 -18 to -23°C (frozen temperatures). Shelf life of unopened package is 365 days from date of manufacture. To maintain optimum flavour and quality of the product, transport and store in a cool, clean, semi-humid environment. Product should not be exposed to direct sunlight, strong odours or open air for extended periods of time. Product should be resealed after opening and used within 30 days.





# **NUTRITIONAL INFORMATION (Per 30g serving):**

| Parameter    | Amount  | % DV | Per 100g (Unrounded) |
|--------------|---------|------|----------------------|
| Calories     | 90 Cal  |      | 302 Cal              |
| Fat          | 7g      | 10%  | 22g                  |
| Saturated    | 4g      | 22%  | 14g                  |
| +Trans       | 0.2g    |      | 0.8g                 |
| Cholesterol  | 25mg    |      | 90mg                 |
| Sodium       | 240mg   | 10%  | 812mg                |
| Carbohydrate | Og      | 0%   | Og                   |
| Fibre        | 0g      | 0%   | 0g                   |
| Sugars       | 0g      |      | 0g                   |
| Protein      | 8g      |      | 26g                  |
| Vitamin A    | 45.3 RE | 4%   | 151 RE               |
| Vitamin C    | 0mg     | 0%   | 0mg                  |
| Calcium      | 215mg   | 20%  | 717mg                |
| Iron         | 0mg     | 0%   | 0mg                  |

Nutritional information generated from laboratory analysis and Genesis Nutritional Database.





#### **ALLERGY STATUS:**

"X" indicates categories contained in this product

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