PRODUCT SPECIFICATION
IQF MOZZANA

PREMIUM IQF MOZZARELLA

General

PRODUCT NAME

IQF Mozzana
with vegetable fat 45% f.i.d.m.
Commodity code: 21069092 / 210690

INGREDIENTS (CLEAN LABEL)

Ingredients: pasteurized skimmed cow's milk, palm fat, salt, microbial rennet, starter culture.
Origin of raw materials: EU.
Allergens: contains milk and lactose.

DESTINATION OF USE

For the general population, except for individuals intolerant to lactose and/or milk proteins.

ORGANOLEPTIC CHARACTERISTICS

Color: white
Smell: delicate fresh dairy products
Flavor: fragrance of milk/milky taste

AVAILABLE CUTS

Julienne 4x4x20 mm
Cubes 4x4x4 mm
Cubes 8x8x8 mm
Napoli 4x8x35 mm

SHELF LIFE

Minimum 18 months from date of delivery in frozen condition -18 °C.

HOW TO USE

After defrosting, do not refreeze and keep refrigerated at 0°C and 5°C. Once opened and defrosted, use within 72 hours. For optimal stretch and melt performance we recommend defrosting the product for at least 24 hours at 0°C and 5°C before use.

APPLICATION

Pizza, pasta, salads, convenience meals, and precooked snacks.

Analytical data

CHEMICAL AND PHYSICAL CHARACTERISTICS (AVERAGE VALUE %)

Dry matter:	46.5%	±3%
Fat in dry matter:	Min. 45%	
Fat:	23.3%	±2%
Salt:	1.2%	±0.3%

MICROBIOLOGICAL CHARACTERISTICS

Types of gem	u.m	Limit
Escherichia coli	ufc/g	100
Staphylococci coagulase positive	ufc/g	10
Salmonella	/25 g	absent in 25 g
Listeria monocytogenes	/25 g	absent in 25 g

CHEMICAL AND PHYSICAL CHARACTERISTICS (AVERAGE VALUE %)

Energy value	Kcal / Kj	272/1138
Fat	23.3%	±2%
Of which:		
- Saturated fatty acids	11.7%	±2%
Carbohydrates	0.2%	±2%
Of which:		
- Sugars	<0.2%	
Protein	15.4%	±2%

TRANSPORT AND STORAGE TEMPERATURE (°C)

-18°C

PRODUCT IDENTIFICATION DATA

Produced and packed by:	ZZA B.V.
Factory code:	NLZ4084EG
Certifications:	BRCGS Food Safety
	Halal Hafsa
	Halal HQC
	IFS Broker

Packaging

PRIMARY PACKAGING

1 kg: PE bag 245 x 250 mm (WxH)
2 kg: PE bag 400 x 340 mm (WxH)
6 kg: PE bag 390 x 490 mm (WxH)

Sealed with film, branded and labeled according to law.



SECONDARY PACKAGING

Cardboard box 394 x 294 x 332 mm
1 kg: 12 x 1 kg bags
2 kg: 6 x 2 kg bags
6 kg: 2 x 6 kg bags



Palletisation

BLOCKPALLET (EXPORT)

Industrial heat-treated pallet
1000 x 1200 mm
H MAX 248 cm (from floor)

10 cartons per layer
7 layers per pallet
70 cartons per pallet

EUROPALLET (EU)

Industrial heat-treated
EURO pallet
800 x 1200 mm
H MAX 215 cm (from floor)

8 cartons per layer
6 layers per pallet
48 cartons per pallet