Product	**Mozzarella**
Product Brand Name	Floridia Mozzarella Cheese
Product weight	**250g,500g**
Packaging:	Product is placed in a printed cryovac pouch which is then vacuum sealed  **500g.**  **250g**
Number of units per box	12x 250g, 12x 500g
Ingredients	Pasteurised **Milk,** Salt, Rennet Non-Animal, Cultures
Product Characteristics:	Light yellow cheese, which has a soft texture, and is mild in flavour.
Product Usage	Floridia Mozzarella goes well on pizzas and lasagne where the cheese stretchability and melting points play an important part of the products characteristics. **Suitable for Vegetarian**
Shelf Life	12 months from date of manufacture
Coding	Best Before (DDMMMYYYY)
Allergens	Contains **Milk**
Genetically Modified Status	Classified as Non-GM
Country of Origin	Made in Australia from at least 96% Australian Ingredients
Storage and preservation Method	The cheese is manufactured naturally from fresh pasteurised cow's milk and contains no preservatives or additives. To ensure the cheese remains in good condition it needs to be kept refrigerated at or below 4^0C
Distribution for Retail and Food Service:	Delivered to customers via registered food grade vehicles that are maintained at or below 5^0C. Product distributed through food service, deli's and distributors.
Company Details:	Floridia Cheese Pty Ltd 327 Settlement Road Thomastown 3074 Victoria Phone 9464 2600 Fax 9464 2344 Email info@floridiacheese.com.au EST No. 5444
Accreditations	• Dairy Food Safety Victoria and DAFF • HACCP-INTERTEK SAI GLOBAL • Halal Accredited

Nutritional Panel per 100g

Energy	Protein	Fat Total	Fat Saturated	Trans Fat	Carbohydrate Total	Sugars	Sodium
1300kJ	26.3g	23.0	15.3	0.1g	0.1g	<0.1g	620mg

Note: Product composition will vary slightly according to seasonal conditions. Values stated are averages unless otherwise indicated. Purchases and other readers should determine for themselves whether the information included, suggested uses or formulations, example products, or procedures is suitable for there own use. No warranty is given that the product will meet your requirements.

Micro Specifications

Organism	Coliforms	E.coli	Coagulase Positive Staphylococci	Salmonella	Listeria
Standard	<100/g	<10/g	<100/g	Absent/125g	Absent/125g

Chemical Specifications

Fat (FDM)	Moisture	Salt	pH
40%-50%	40%-50%	0.5%-2.0%	5.5-6.5

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