



40+ Mozzarella 9,2 kg Block 280x360x90 mm

Description

Product is used for foodservice and industrial customers, primarily within the pizza-making industry.



Chemical Specifications

Fat %	19,6 – 23,8
Total solids %	49,0 – 54,0
Moisture %	46,0 – 51,0
Moisture on a fat-free basis %	58,7 - 65,0
Fat in dry matter %	40,0 – 44,0
Salt %	0,7 – 1,8
pH	5,2 – 5,7

Microbiological Specifications (Norm)

E. coli	< 10/g
Enterobacteriaceae	< 10/g
Staph. aureus	< 10/g
Listeria Monocytogenes	0/25g
Yeast & Mould	Max. 100/g

“EU” Nutrition Declaration (per 100g)

Energy	1209 kJ 291 kcal
Fat	21 g
of which saturates	13 g
Carbohydrate	1,0 g
of which sugars	1,0 g
Protein	24 g
Salt	1,4 g

List of Ingredients

Cow's milk, salt, lactic acid culture, rennet (microbial)

Sensory Properties

1. Smell: fresh, slightly sourish, yoghurt aroma.
2. Taste: Pure, creamy, slightly salty, slightly sourish, yoghurt aroma.
3. Consistency: Homogeneous, semi-hard, rubbery, slightly tough, chickenbreast-structure.
4. Colour: Uniform white/yellowish to yellow (depending on ages), slightly marbled.
5. Texture: Close texture, possible small holes.
6. Appearance: Glossy, close surface.

Legal Product Designation

40+ Mozzarella

Code of Classification (Tariff No.)

04061030

Standard Product Description

40+ Mozzarella.
Made of milk with EU origin.
Suitable for Lacto Vegetarians.
Halal approved.

Age prior to shipment:

4-21 days

Storage temperature:

Keep refrigerated at 2-5°C.

Shelf life

91 days from production date.

As the maturation of the cheese goes on the texture is getting softer due to the naturally enzymic proteolysis. This means that aging within the shelf life period could lead to some difficulties in shredding.

Use:

Shredding best before within 35 days after production date.
Product temperature should be well below 5°Celsius when shredding.

All rights to the information contained herein belong to Arla Foods amba. The information is confidential and may not be disclosed to third parties or exploited by users without prior written consent. Statements contained herein do not constitute permission to infringe any patent or license rights. The information contained herein is reliable to the best of our knowledge. The details given are intended only as a source of information. Users should evaluate the products to determine their suitability for the user's own specific purposes and compliance with relevant food legislation. No warranties, expressed or implied, are made.



40+ Mozzarella 9,2 kg Block 280x360x90 mm

Product Details

Sales Unit	= 9,2 kg (4 x2,3 kg loaf)*
Dims. (Loaf)	= 280x360x90 mm (LxWxH)
Net weight	= 9,200 kg (variable weight*)
Gross weight	= 9,243 kg (variable weight*)
Item no Branderup Dairy	= 598070 (DK-M192-EU)

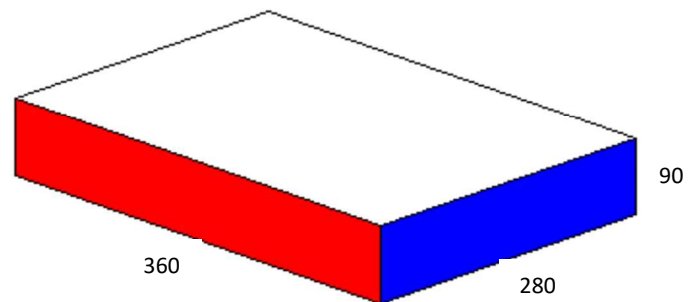
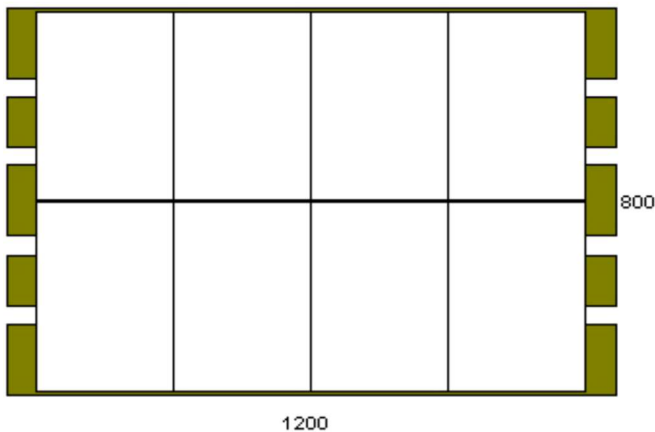
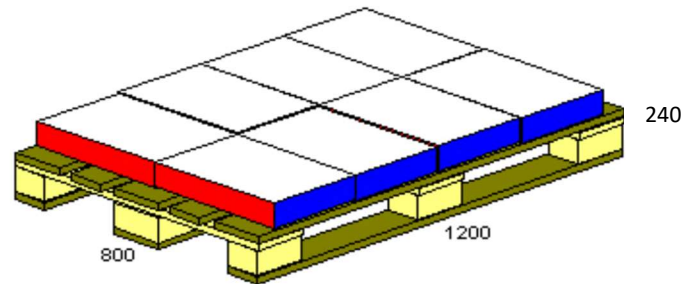
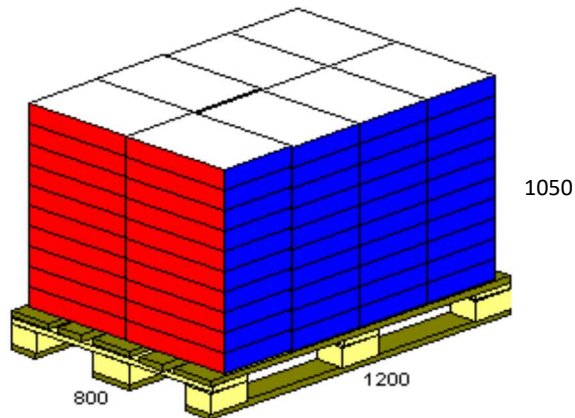
* Variable weight.

Packaging

Product is packed in blue foil one unit of 9,2 kg*

Pallet Details

Units	= 80 units of 9,2 kg
Layer	= 8 units per layer
Net	= 736,00 kg *
Gross	= 764,44 kg * incl pallet
Size	= 1200x800x1050 mm (LxWxH)
Type	= Euro B-pallet 800*1200



All rights to the information contained herein belong to Arla Foods amba. The information is confidential and may not be disclosed to third parties or exploited by users without prior written consent. Statements contained herein do not constitute permission to infringe any patent or license rights. The information contained herein is reliable to the best of our knowledge. The details given are intended only as a source of information. Users should evaluate the products to determine their suitability for the user's own specific purposes and compliance with relevant food legislation. No warranties, expressed or implied, are made.

40+ Mozzarella 9,2 kg

Block 280x360x90 mm

Product Details

Sales Unit	= 9,2 kg *
Dims. (Loaf)	= 280x360x90 mm (LxWxH)
Net weight	= 9,200 kg (variable weight*)
Gross weight	= 9,243 kg (variable weight*)
Item no. Branderup Dairy	= 598073 (DK-M192-EU)

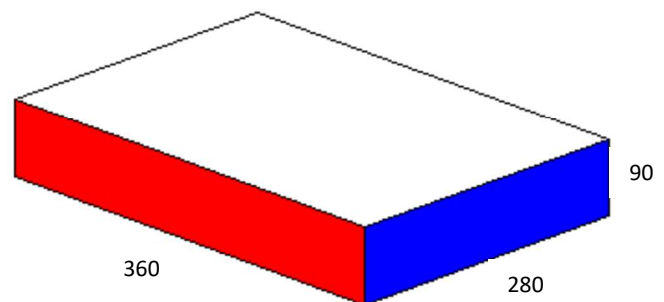
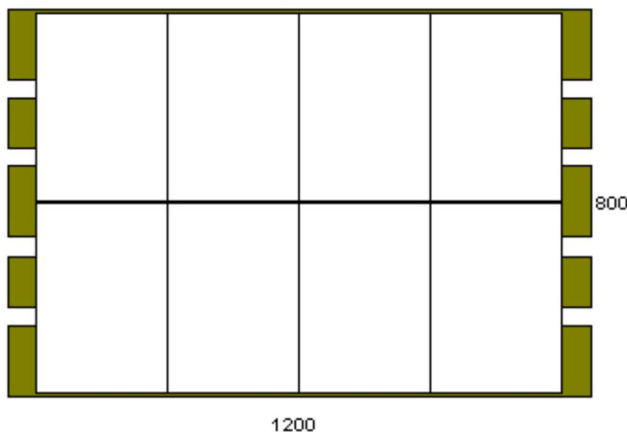
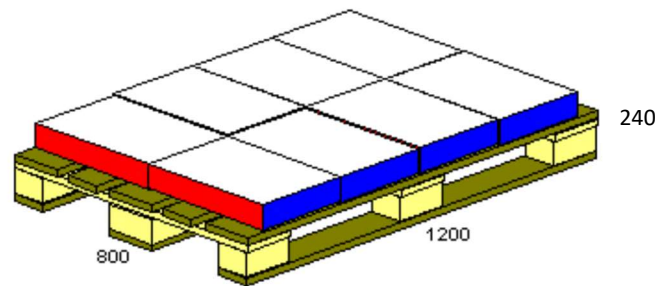
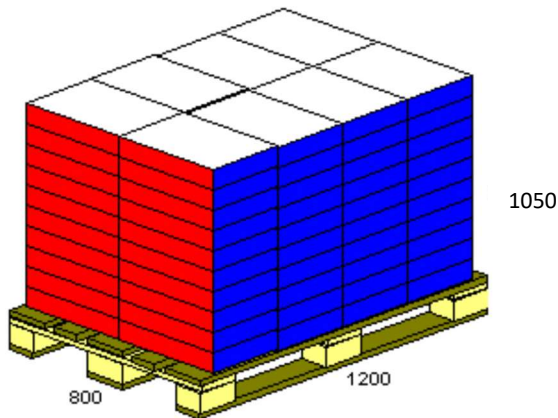
* Variable weight.

Packaging

Product is packed in blue foil one unit of 9,2 kg*

Pallet Details

Units	= 80 units of 9,2 kg
Layer	= 8 units per layer
Net	= 736 kg *
Gross	= 764 kg *
Size	= 1200x800x1050 mm (LxWxH)
Type	= CR1, Contraload



All rights to the information contained herein belong to Arla Foods amba. The information is confidential and may not be disclosed to third parties or exploited by users without prior written consent. Statements contained herein do not constitute permission to infringe any patent or license rights. The information contained herein is reliable to the best of our knowledge. The details given are intended only as a source of information. Users should evaluate the products to determine their suitability for the user's own specific purposes and compliance with relevant food legislation. No warranties, expressed or implied, are made.

40+ Mozzarella 9,2 kg Block 280x360x90 mm

Product Details

Sales Unit	= 9,2 kg*
Dims. (Loaf)	= 280x360x90 mm (LxWxH)
Net weight	= 9,200 kg (variable weight*)
Gross weight	= 9,243 kg (variable weight*)
Item no Branderup Dairy	= 598076 (DK-M192-EU)

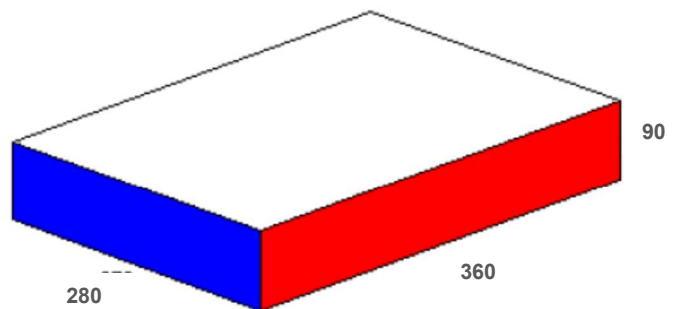
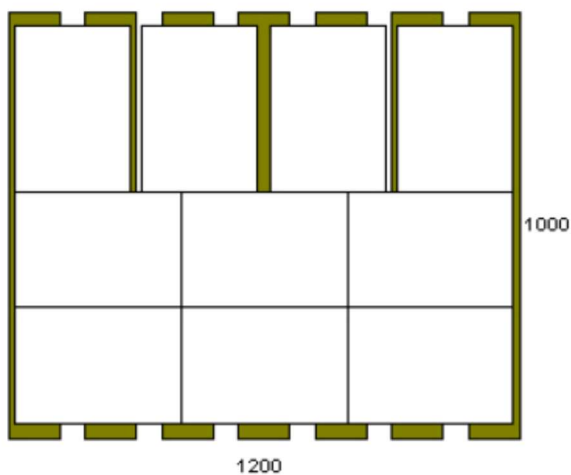
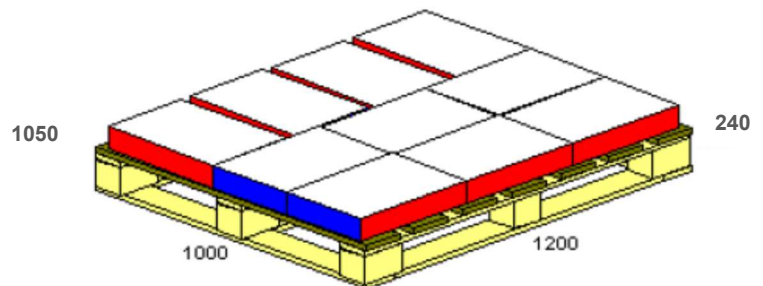
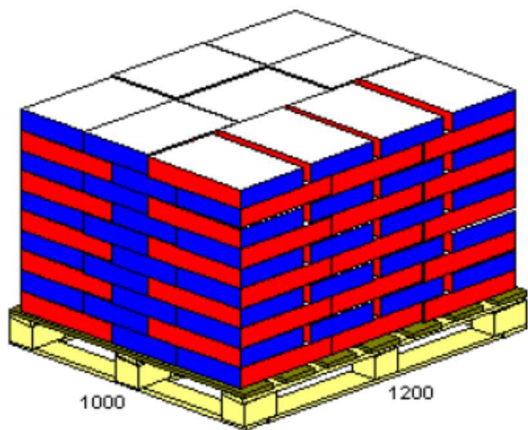
* Variable weight.

Packaging

Product is packed in blue foil one unit of 9,2 kg*

Pallet Details

Units	= 100 units of 9,2 kg
Layer	= 10 units per layer
Net	= 920 kg *
Gross	= 949,3 kg *
Size	= 1200x1000x1050 mm (LxWxH)
Type	= One-way pallet, 1000x1200



All rights to the information contained herein belong to Arla Foods amba. The information is confidential and may not be disclosed to third parties or exploited by users without prior written consent. Statements contained herein do not constitute permission to infringe any patent or license rights. The information contained herein is reliable to the best of our knowledge. The details given are intended only as a source of information. Users should evaluate the products to determine their suitability for the user's own specific purposes and compliance with relevant food legislation. No warranties, expressed or implied, are made.