

SAP No: 3000877

Perfect Italiano™ Traditional Mozzarella Shred, 2 x 6 kg

Fonterra Brands Australia Pty Ltd | Version 4 | Date: 19/6/2020

Product Description

Perfect Italiano™ Traditional stretched curd Mozzarella has a mild flavour and is ideal for pizza, lasagne and baked dishes. It has been conveniently shredded to save you preparation time.

Claims and Trademarks

The PERFECT ITALIANO and FONTERRA DAIRY FOR LIFE logos are trade marks of the Fonterra Group of Companies.

Suggested Uses

- Ideal for pizza, lasagne, pasta and baked dishes.

Ingredients

Cheese [Milk, Salt, Cultures, Enzyme (Non-Animal Rennet)], Anti-caking agent (460), Preservative (200)

Allergens & Advisory Statements

Contains: Milk

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 240		
Serving size: 25 g		
	Avg Quantity per 25 g Serving	Avg Quantity per 100 g
Energy	320 kJ	1282 kJ
Protein	6.5 g	26.1 g
Fat, total	5.5 g	22.0 g
- saturated	3.3 g	13.2 g
Carbohydrate	Less than 1 g	Less than 1 g
- sugars	Less than 1 g	Less than 1 g
Sodium	160 mg	640 mg
Calcium	178 mg	714 mg

Dietary Suitability

Halal Certified Yes

Kosher Certified No

Vegetarian Suitable Yes (Contains Non-Animal Rennet)

Organic Certified No

Typical Organoleptic Analysis

Flavour	Characteristic of Mozzarella cheese, slight mild and milky flavours.
Odour	Mild, clean, free from foreign odours and taints.
Texture	Firm body and rubbery texture.
Colour	Pale cream.

Typical Physical Analysis

Functionality	Shreds shall be free flowing without clumps. Cheese shall display great melt and stretch characteristics on baking.
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Typical Microbiological Analysis

Coliforms	< 100 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staphylococci	< 50 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Listeria	Not detected in 125 g
Salmonella	Not detected in 125 g

Typical Chemical Analysis

Moisture	45 - 49%
Salt	1.3 - 1.9%
pH at manufacture	5.3 - 5.6

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E-mail: productinfo@fonterra.com



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Packaging Details

APN No:	9300611488299
TUN No:	19310052113978
Unit Net Weight :	6 kg
Packaging Format	Packed in a plastic barrier bag. Two units are then placed in a cardboard carton.
Consumer Unit Dimensions (LxWxH)	Approximately 430 x 395 x 60 mm
Consumer Unit per Trading Unit	2
External Carton Dimensions (LxWxH)	374 x 319 x 268 mm
Carton Net Weight	12 kg
Carton Gross Weight	12.78 kg
Cartons Per Pallet	36
Layers Per Pallet	4
Cartons Per Layer	9

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	105 Days
Secondary Storage Requirements	After opening store in an airtight container for best results

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier Bag	Best Before Code; Time Code; Line Code	Best Before 14 SEP 13 12:45 L3

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	Best Before 14 SEP 13 12:45 L3

Country of Origin

Made in Australia from at least 98% Australian ingredients.



Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by or for Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated or managed by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

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