

SAP No: 3101218

Mainland™ Mozzarella Shred, 6 x 2 kg

Fonterra Brands Australia Pty Ltd | Version 4 | Date: 18/6/2020

Product Description

Mainland™ Mozzarella is a semi-soft cheese with mild flavour and superb stretch.

It provides good coverage when melted and blisters evenly with minimal oiling off.

Claims and Trademarks

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Suggested Uses

- Perfect for pizza, lasagne, pasta and baked dishes

Ingredients

Mozzarella 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: 80		
Serving size: 25 g		
	Avg Quantity per 25 g Serving	Avg Quantity per 100 g
Energy	325 kJ	1300 kJ
Protein	6.3 g	25.0 g
Fat, total	5.9 g	23.4 g
- saturated	3.5 g	14.0 g
Carbohydrate	Less than 1 g	Less than 1 g
- sugars	Less than 1 g	Less than 1 g
Sodium	140 mg	559 mg
Calcium	179 mg	714 mg
Calcium % RDI*	22	
*Recommended Dietary Intake		

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes (Contains Non-Animal Rennet)
Organic Certified	No

Typical Organoleptic Analysis

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

Typical Physical Analysis

Functionality	Shreds shall be free flowing without clumps. Cheese shall display excellent 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 Species	Not detected in 125 g
Salmonella	Not detected in 125 g

Typical Chemical Analysis

Moisture	44.5 - 49.0%
pH at manufacture	5.2 - 5.5
Salt	1.1 - 1.7%

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Document Controlled by Specifications Administrator.
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Packaging Details

APN No:	9318088845675
TUN No:	19318088000255
Unit Net Weight	2.0 kg
Packaging Format	Product is packed in a gas-flushed plastic barrier bag, packed in a cardboard carton.
Consumer Unit Dimensions (LxWxH)	285 x 70 x 425 mm
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	394 x 389 x 270 mm
Carton Net Weight	12.0 kg
Carton Gross Weight	12.42 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	210 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; Line Code	14 SEP 13 12:45 L3

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time code; Line Code	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.