

SAP No: 3112421

Perfect Italiano Mozzarella Cheese, 2 X 10 kg

Fonterra Australia Pty Ltd | Version 2 | Date: 20/10/2021

Product Description

Perfect Italiano Mozzarella is a Pasta Filata cheese. It is a high quality natural cheese product that provides excellent stretch and melting characteristics in pizza and other cooked cheese applications. It is packed in a 2 X 10 kg bulk format. Mild flavoured cheese suitable for shredding applications.

Claims and Trademarks

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

Suggested Uses

- Shredding in consumer packs, restaurant food service pizzas or an ingredient in other foods.

Ingredients

Pasteurised milk, salt, starter cultures, enzyme (non-animal rennet).

Allergens & Advisory Statements

Contains: milk.

Nutrition Information

NUTRITION INFORMATION	
	Avg. Quantity Per 100 g
Energy	1280 kJ
Protein	26.1 g
Fat, total	22.0 g
- saturated	13.2 g
Carbohydrate	LESS THAN 1 g
- sugars	LESS THAN 1 g
Sodium	640 mg
Calcium	714 mg

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Dietary Suitability

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

Typical Organoleptic Analysis

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

Typical Physical Analysis

Appearance	Cheese should be free from openness, holes and free whey and consistent in colour.
Functionality	Pass for all critical parameters

Typical Microbiological Analysis

Coliforms	< 100 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 cfu/g
Yeasts	< 100 cfu/g
Moulds	< 100 cfu/g
Listeria	Not Detected/125g
Salmonella	Not Detected/125g

Typical Chemical Analysis

pH at manufacture	5.3 - 5.6
Moisture	45.0 - 49.0%
Fat in Dry Matter (FDM)	40 - 45%
Salt	1.3 - 1.9%

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Packaging Details

APN No	9310053106934
TUN No	19310053106931
Unit Net Weight	20 kg
Consumer Unit Dimensions (LxWxH)	416.0 x 286.0 x 192.0 (mm)
Consumer Unit per Trading Unit	2 individually wrapped 10kg blocks sold as a 20kg carton
External Carton Dimensions (LxWxH)	416 x 286 x 192 (mm)
Carton Net Weight	20.0 kg
Carton Gross Weight	20.6 kg
Cartons Per Pallet	50
Layers Per Pallet	5
Cartons Per Layer	10

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	126 Days

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Base Film	Batch Code; Time Code, in the format YYDDLLXX HH:MM	1834761500 15:50

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Corrugated Carton	Line 1: Manufacture Date / Best Before Date.	Line 1: M: 13/06/2019 BB: 17/10/2019
	Line 2: Batch Code / Carton Count / Time Code / Reg No.	Line 2: 1916463601 0230 15:21 710

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Country of Origin

Made in Australia from at least 99% 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 Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated 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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