



<div><div>EST. 1957</div><div>MAYERS</div><div>FINE FOOD</div></div>	Quality Systems, Policies & Procedures Manual	
	Product Specification	
Authorised by: QA Manager	Reviewed On: January 2023	Issued On: January 2023
Author: QA Department	Document No: MFFPS1	v 1.0
Product Details		
Product Description	Buffalo Milk Mozzarella	
Product Code	BUF202	
Product Brand Name	BUFFALO MOZZARELLA	
Country of Origin (Including statement on retail label)	Product of Italy	
Pack Size/Weight/ Volume/Count (net weight or e-mark)	12X125G	
Ingredients	Pasteurized Buffalo's MILK, natural whey, salt, rennet	
Declared Allergens	Contains Milk	
Rennet origin (animal / microbial)	Animal Rennet	
Product Characteristics	This Buffalo Milk Mozzarella is a full fat soft cheese made with 100% Italian buffalo milk, from Italia Alleva certified farms.	
Product Usage	Table cheese or for cooking	
Shelf Life	18 months – frozen 17 days – chilled	
Coding: Best Before Date / Use By Date	Best Before Date	
Product Handling Storage and Preservation Instructions (Wholesaler / Consumer)	Keep frozen at -18°C Keep chilled at 0-5°C	
Distribution description	Frozen or Chilled	
Mandatory & Advisory Warning Statements	None	
Genetically Modified Status	None	
Halal/ Kosher certified	Halal certified	
Product visual		
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Nutrition Information		
Servings per package: 4 Servings size: 30	Average quantity per serving	Average quantity per 100g
Energy	325 kJ/ 79 kcal	1084 kJ / 262 kcal
Protein	3.9 g	13 g
Fat Total	7 g	23 g
- Fat Saturated	4.8 g	16 g
Carbohydrate	0.2 g	0.7 g
- Sugars	0.2 g	0.7 g
Sodium	68 mg	228 mg

Microbiological Information				
Organism	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria monocytogenes
Standard	<10 cfu/g	≤100 cfu/g	Not detected in 25g	Not detected in 25g
Product	<10 cfu/g	<10 cfu/g	Not detected in 25g	Not detected in 25g

Chemical Analysis Information			
Fat (FDM)	Moisture (Avg)	Salt % (Avg)	pH (Avg)
-	< 65%	-	5.15 – 5.30

Organoleptic Criteria	
Sensory	Criteria
Appearance	White globe of buffalo mozzarella
Colour	Pearly white
Aroma	Lactic
Flavour	Acidulous and aromatic
Texture	Typical of mozzarella
Other characteristics	