

DOCUMENT CODE: SPEC0008.1

EFFECTIVE DATE: 28 March 2014

DOCUMENT TITLE: Product Specification- Mozzarella Provolone 1kg

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PRODUCT NAME	Mozzarella Provolone 1kg	
PRODUCT DESCRIPTION	Product is stretched cheese with a bland, mild fresh curd flavour.	
PRODUCT CHARACTERISTICS	Product colour is cream to yellow. It is moderately firm with a firm close texture	
INTENDED USE OF PRODUCT	Product is ready for consumption.  Product can be used by processors and consumers as an ingredient in savoury dishes or for topping in pizzas.	
REFERENCE NO.	SPEC0008.1	
COUNTRY OF ORIGIN	Australia	
COUNTRY OF ORIGIN STATEMENT	Product of Australia	

PACKAGING : RETAIL PACK			
PACK SIZE / WEIGHT /	Net Weight	PACKAGING TYPE	Packed is vacuum packed with polyethene bags.
VOLUME	1kg	DIMENSIONS	NA (random)
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT /	3 x 1kg	PACKAGING TYPE	Cardboard Outer
COUNT		DIMENSIONS	250mm x 250mm x 100mm (L X W X H)

PRODUCT FORMULATION INGREDIENT	QUANTITY
Mozzarella	100%

CHARACTERISING INGREDIENTS	PRODUCT INGREDIENT	% QUANTITY IN FINAL PRODUCT
What are the key characterising ingredients?	Not Applicable	

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON	Pasteurised Milk, Starter Culture, Non animal Rennet.
RETAIL PACK	Tastedised wink, Clarter Culture, Non animal Normet.
DATE CODING / TRACEABILITY eg.	Use By Date
(BATCH CODING, DATE, Lot No.)	Use by Date
SERVING INSTRUCTIONS	Not Applicable

NUTRITION INFORMATION			
NUTRITIONAL CLAIM DESCRIPTION if any		None	
SERVINGS PER PACKAGE :		50	
SERVING SIZE		20 g	
		QUANTITY PER SERVING (20g) QUANTITY PER 100 g / ml	
ENERGY	kJ	210	1050
PROTEIN	g	4.62	23.1
FAT	TOTAL g	3.5	17.5
FAI	SATURATED g	2.14	10.7
CARBOHYDRATE	TOTAL	Less than 1 g	Less than 1 g
	SUGARS g	Less than 1 g	Less than 1 g
SODIUM	mg	174	870



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MANDATORY AND ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3	NO Milk is listed as an ingredient- DAIRY
GENETICALLY MODIFIED PRODUCTS (GMO) Is this product required to identify any issues related to Gene Technology in accordance FSANZ Food Standards Code Standard 1.5.2	NO
SENSITIVE POPULATION IDENTIFIED	No sensitive population has been identified and the product is eaten by the general population.
ADDITIONAL INFORMATION	All products are Halal approved.

ANALYTICAL AND SENSORY CRITERIA  Chemical Fat - Minimum		· · · · · · · · · · · · · · · · · · ·		
Fat - Minimum 45% - Maximum 48%  Moisture - Minimum 42% - Maximum 45%  Average Salt 0.7-1.2%  Microbiological (Tested at NATA Laboratory) Coliform <100 org per g E.coli <10 org per g Coagulase +ve staphylococci <100 org per g Listeria ND in 25 g Salmonella ND in 25 g Organoleptic Visual assessment of the product during packing operations  STORAGE & HANDLING REQUIREMENTS DISTRIBUTION Product distributed through distributors, shops, delicatessens.  DISTRIBUTION Product distributed through distributors, shops, delicatessens.  Product is transported in refrigerated vans and kept refrigerated prior to sale.  4 months from Date on Manufacture  Kept Refrigerated 0-5°C  RESERVATION Signature:	ANALYTICAL AND SENSORY CRITERIA			
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