



DOCUMENT CODE : SPEC0008.4

EFFECTIVE DATE : 28 March 2014

Page 1 of 2

DOCUMENT TITLE : Product Specification- Pizza Loaf 5kg

PRODUCT NAME	Pizza Loaf 5kg (Mozzarella Loaf)
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.	SPEC0008.4
COUNTRY OF ORIGIN	Australia
COUNTRY OF ORIGIN STATEMENT	Product of Australia

PACKAGING : RETAIL PACK			
PACK SIZE / WEIGHT / VOLUME	Net Weight 5kg	PACKAGING TYPE	Packed is vacuum packed with polyethene bags.
		DIMENSIONS	Suitable for packing 5kg loaves
PACKAGING : OUTER CARTON			
PACK SIZE / WEIGHT / COUNT	4 x 5kg	PACKAGING TYPE	Cardboard Outer
		DIMENSIONS	353 x 275 x 232

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 RETAIL PACK	Pasteurised Milk, Starter Culture, Non animal Rennet.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Use By Date
SERVING INSTRUCTIONS	Not Applicable

NUTRITION INFORMATION			
NUTRITIONAL CLAIM DESCRIPTION if any		None	
SERVINGS PER PACKAGE :		250	
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
	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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Page 2 of 2

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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, product is 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 SENSITIVE POPULATION IDENTIFIED	NO 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, MICROBIOLOGICAL, QUALITY & ORGANOLEPTIC CRITERIA	<p>Chemical</p> <p>Fat</p> <ul style="list-style-type: none"> - Minimum 45% - Maximum 48% <p>Moisture</p> <ul style="list-style-type: none"> - Minimum 42% - Maximum 45% <p>Average Salt 0.7-1.2%</p> <p>Microbiological (Tested at NATA Laboratory)</p> <ul style="list-style-type: none"> 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 <p>Organoleptic</p> <p>Visual assessment of the product during packing operations</p>
STORAGE & HANDLING REQUIREMENTS	Keep Refrigerated 0-5°C
DISTRIBUTION	Product distributed through distributors, shops, delicatessens.
DISTRIBUTION REQUIREMENTS	Product is transported in refrigerated vans and kept refrigerated prior to sale.
SHELF LIFE CRITERIA (PRODUCT CAPABILITY AND ACTUAL ON LABEL)	6 months from Date on Manufacture
METHOD OF PRESERVATION	Kept Refrigerated 0-5°C
Signature :	
Date: 28 Mar.2014	