



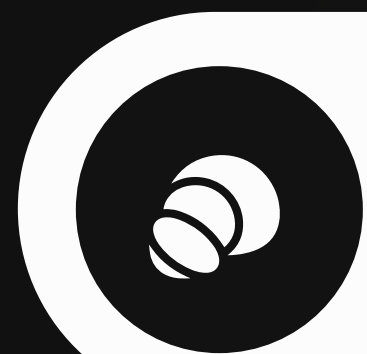
Barkhill Foods

the taste of great quality



 **MOZZARELLA**

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MOZZARELLA CHEESE

Unripened rennet cheese, made from pasteurized milk with a specified fat content, steamed and salted.

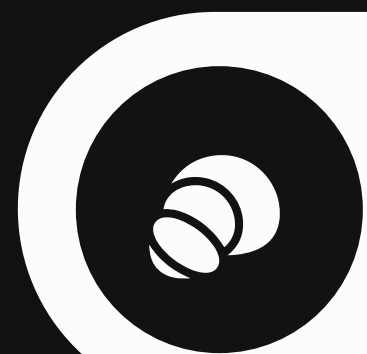
ORGANOLEPTIC FEATURES

Parameter	Standard	Rejection
Appearance	A cuboid-shaped block weighing approximately 2.7 kg. Edges slightly convex, slightly rounded. Packaged cheeses in the shape of square or rectangular slices, shavings up to 4 mm thick or granules in the shape of 4 x 4 mm cubes	Block deformed
Consistency	The pulp is typical of steamed cheeses, uniform throughout, flexible, fibrous, wet with a milky liquid.	Goey
Color	Cream, white or slightly yellow.	-
Taste and smell	Slightly sour, slightly salty.	Foreign odors, unclean, bitter taste



PHYSICAL PROPERTIES

Parameter	Standard	Parameter	Standard
Net weight/kg	2,7 – 2,9	Height/cm	approx. 9 ± 0.5
	2,2-2,3	Width /cm	approx. 10
	as a four-pack (4x1) about 11 kg or	Length/cm	approx. 27
	la four-pack (4x1) about 9 kg		
	shavings, granules - 100 g, 150 g and		
	2 kg slices 200 g		



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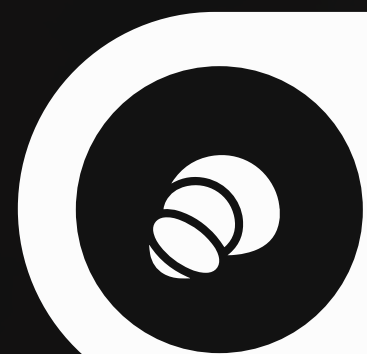
ORGANOLEPTIC FEATURES

Parameter	Standard	Tolerance	Rejection	Analysis method	Frequency
Water %	50	47 - 51	< 47; > 51	Food Scan	Each war
Fat %	20	18 - 22	< 18; > 22	Food Scan	Each war
Fat in dry matter %	40	36 - 42	< 36; > 42	Food Scan	Each war
Salt %	1,25	1,0 - 2,0	< 1,0; > 2,0	Food Scan	Each war
pH	5,4	5,0 - 5,6	-	Food Scan	Each war



Microbiological properties

Parameter	Standard	Tolerance	Rejection	Analysis method	Frequency
<i>Salmonella</i>	n = 5, c = 0	-	Detected at 25 g	Lab	block 2 x a year, cheese packed1 x quarter
	not detected at 25 g			Outside	
<i>Listeria monocytogenes</i>	n = 5, c = 0	-	Detected at 25 g	Lab	block 2 x a year, cheese packed1 x quarter
	not detected in 25			Outside	
<i>Staphylococcus aureus</i>	gn = 5, c = 2	M = 100 cfu/g	> 100 cfu/g	Lab	block 2 x a year, cheese packed1 x quarter
	m = 10 cfu/g			Outside	
<i>Escherichia coli</i>	n = 5, c = 2	M = 1000 cfu/g	> 1000 cfu/g	Lab	block 2 x a year, cheese packed1 x quarter
	m = 100 cfu/g			Outside	



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LIST OF INGREDIENTS

Ingredients:

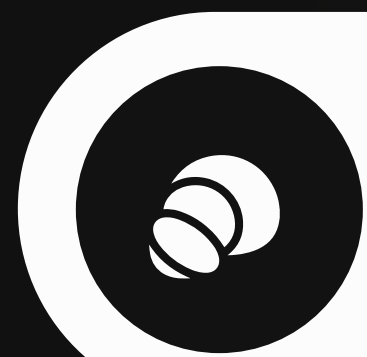
Pasteurized milk, salt, lactic acid bacteria cultures, microbiological rennet.

Potato starch for cheese in the form of flakes or granules.



NUTRITIONAL VALUE PER 100 G

Parameter	Norma
Energy value kJ/kcal	1223/294
Fat in g	20
saturated fatty acids in g	13
Carbohydrates in g	2,4
sugars in g	1,0
Protein in g	26
Salt in g	1,25



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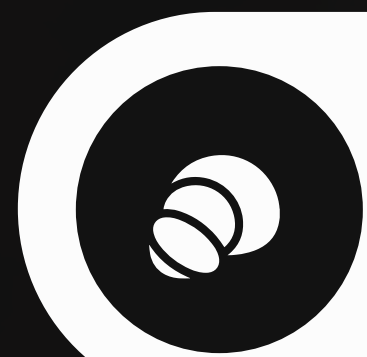
STORAGE PARAMETERS

Parameter	Standard
Storage temperature	from +2oC to +8oC
Frozen product storage temperature	-18°C
Max.storage time from production date	65 day blocks
Max.storage time from the date of packaging	45 days packaged cheeses - shavings, granules
Max.storage time after freezing	60 days - patches
Max.time and temperature storage after defrosting	12 months 14 days, when stored at temperatures from +2°C to +8°C



OTHER INFORMATION

Packing	Blocks in PE/EVOH/PE foil Chips, granules: OPA/PE foil, APET/PE20 slices
Designation	Blocks: production date and product number, date of minimum durability on the weight label. Chips, granules, slices: date of minimum durability and change number DD.MM.YYYY/change



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OTHER INFORMATION

Labeling

Product name, manufacturer's name and address, net weight, date of minimum durability /

day, month, batch number or shift number (for packaged cheeses)

as production batch marking/ingredients, storage conditions, veterinary identification mark PL 28091601 EC, nutritional value.

Moreover, packaging conditions apply to packaged cheese packages.

Destiny

As an ingredient in pizza, casseroles and other dishes at the discretion and creativity of consumers.

Other information

The product is intended for every consumer, except allergic people

for cow's milk protein and lactose. The product does not contain GMO ingredients.

The product complies with applicable food law regulations.

The product is not subject to ionizing radiation.





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