



LACTO FOODS SPECIFICATION
Product: New Zealand Mozzarella Cheese (frozen)
Product Code:
Issue Status: 09/06/10 Issue 01

1.0 Description:

New Zealand Mozzarella Cheese (frozen) has a mild milky flavour and firm rubbery body. The cheese produces long stretchy filaments on cooking and has been specifically developed for the pizza trade. The cheese is renowned for its uniformity and consistency.

2.0 Organoleptic:

Uniform pale cream colour.

Firm, rubbery body.

Mild milky flavour.

Excellent melt properties.

Excellent stretch and minimal 'oil off' on baking.

Excellent visual appearance on baking, especially in relation to blister size and colour.

Typical weight of each block is 10.0kg

3.0 Ingredients:

Cow's milk

Salt

Starter Culture

Coagulating Enzyme

Processing aids



4.0 Chemical standards:

Test	Typical
Moisture	47%
Fat	23.4%
Salt	1.4%
pH	5.35

5.0 Microbiological standards

Test	Standard
Coag + ve staph (cfu/g)	<100
E. Coli (cfu/g)	<10
Listeria (/125g)	Absent
Salmonella (/125g)	Absent

The product must comply to The Food Hygiene (England) Regulations 2006, Regulation (EC) no 852/2004, and 853/2004. The General Food Regulations 2004, 178/2002 and 2073/2005, and The Food Safety Act 1990.

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation.