Product Specification

Product description:
Traditional buffalo style mozzarella made from cow’s milk. Mozzarella Fior Di Latte is a semi-soft, fresh, unripened cheese with a mild, milky flavour. It has a white colour, a smooth surface, and a chicken breast texture when torn apart. Ideal for salads and Italian dishes.

Shelf life:
Sell by date: Day of delivery + 14 days

Ingredients:
- Cow’s milk
- Starter culture
- Calcium Chloride
- Blego colourant
- Mastiren
- Natural (Lactic Bacteria)
- Salt

Allergens:
Cow’s milk

Drained mass:
120g / 2.4kg

Primary packaging specifications:
- 250ml Printed pedestal tub with lids
- 40 micron X 95mm Heatseal aluminium foil
- 5L buckets

Secondary packaging specifications:
- Outer carton: Ref: Fior Di Latte 300mm (length) X 200mm (width) X 145mm (depth)

Units per outer carton:
Pack 12 tubs of 120g into a cardboard box.

Storage Temperature & Time:
The Fior di latte is to be stored and despatched between 0°C and 7°C.

Chemical standards:
- pH: 5.0 - 5.4
- Total solids/ Dry matter: 35% - 39%
- Moisture: 61% - 65%
- Fat: 18% - 22%
- Salt: 0.2% - 0.5%

Microbiological Standards:

<table>
<thead>
<tr>
<th>Organism</th>
<th>Target</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coliforms</td>
<td>&lt;50/g</td>
</tr>
<tr>
<td>Escherichia coli</td>
<td>Absent</td>
</tr>
<tr>
<td>Listeria monocytogenes</td>
<td>Absent</td>
</tr>
<tr>
<td>S.Aureus</td>
<td>Absent</td>
</tr>
</tbody>
</table>

Legislation:
- All products are handled and produced in accordance with the Foodstuffs, Cosmetics and Disinfectants Act and Regulations 54/1972 which include the following regulations:
  - R500, Maximum levels for metals in foodstuffs
  - R905, Preservatives and Antioxidants
  - R106, Maximum levels for pesticide residues
  - R194, Regulations relating milk & milk Products
  - R256, Regulations relating to milk and milk products
  - R961, Regulations relating to milk sheds & transport of milk
  - R1069, Maximum limits for veterinary medicines
  - R1145, Tolerance for Fungus-produce toxins in food
  - R1962, Regulations Governing General Hygiene Requirements for Food Premises
  - R1146 Labelling regulation

Distribution conditions:
- All cheese shall be distributed in a clean, refrigerated vehicle at between 0°C and 7°C. No non-food items may be transported with the cheese.

Intended Use:
The cheese is ready to eat by the consumer. It can be eaten as is, used in salads or in cooked dishes.

Customer abuse:
Should the consumer abuse the product and cause a break in the cold chain, the safety of the product could be compromised.

Consumer vulnerability:
The product is suitable for consumption by all persons except those allergic to cow’s milk. The product is not suitable for consumption by babies.

General:
Zandam Cheese has the right to reject a product should the product not conform to the specification.

Other:
Zandam Fior Di Latte is S.A.R.H.A Halaal certified.