



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	Ingredients
	Cow's milk
	Starter culture
	Calcium Chloride
	Bleigo colourant
	Maxiren
	Natural (Lactic Bacteria)
	Salt

Ingredient listing: Cow's milk, Calcium chloride (E509), Microbial rennet, Starter culture, Salt, Brine

Allergens: Cow's milk

Drained mass: 120g / 2.4kg

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

Secondary packaging specifications:	Packaging
	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:	
Organism	Target
Coliforms	<50/g
Escherichia coli	Absent
Listeria monocytogenes	Absent
S.Aureus	Absent

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
 - R965, Preservatives and Antioxidants
 - R246, Maximum levels for pesticide residues
 - R1555 Regulations relating milk & milk Products
 - R184, Food-grade Salt
 - R961, Regulations relating to milk sheds & transport of milk
 - R1809, Maximum limits for veterinary medicines
 - R1145, Tolerance for Fungus-produce toxins in food
 - R962, Regulations Governing General Hygiene Requirements for Food Premises
 -R146 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 customer 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.N.H.A Halaal certified.