



Product specification

Mozzarella La Giusta Julienne Bags 2,5 kg

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HU
239
EK

Product features

	Target % (m/m)	Range % (m/m)
Dry matter	49,5	48,5-50,5
Fat in dry matter	45	44-47
Salt content	1	0,8-1,2

EAN: 599 82933 6636 9

Product code: 500413

Customs Tariff No: 04061030

Shelf-life:

40 days, Storage should be in dry, clean facilities, mould and odor-free at temperatures between 0-4 °C
The products must be dispatched and stored such that they are protected from any form of contamination and other harmful influences or exceptionally strong light.
The information given as the shelf life date can be guaranteed if the storage and transport conditions are observed

Product characteristic:

Colour:	Matt. Evenly pale yellow
Consistence:	Julienne shaped. Intact packing bag which fully cover the product with MAP gas 4 x 3,2 x 38 mm
Smell:	Typically aromatic, pure, free of any foreign smell
Taste:	Typically flavoured, agreeably salt, clean and free of foreign taste

Ingredients:

Pasteurized cow milk, salt, microbial rennet, bacteria culture Milk origin: EU

Nutrition values in 100 g product

Energy	1368 kJ / 330 kcal	Chemical characteristics: According to Regulation 2023/915 EC
Fat	26 g	
of which saturates	17 g	
Carbohydrates	0,9 g	
of which sugars	< 0,5 g	
Protein	23 g	
Salt	1 g	

Packaging:

2,5 kg / bags; in Modified Atmosphere Packaging, cardboard boxes and palette.
The packaging materials used comply with the requirements of the relevant EU foodstuffs provisions to the full extent including Directive EG No. 1935/2004 on materials and objects which are intended for use in contact with foodstuffs and EU No. 10/2011 on plastic materials and articles intended to come into contact with food

Logistic information / palletising

Units / carton	4	Carton
Cartons / layer	6	Length: 57 cm
Layers / pallet	10	Width: 25,5 cm
Cartons / pallet	60	Height: 18,1 cm
Units / pallet	240	
Pallet net weight	600	
Pallet gross weight	645	
Pallet	Eur	

Microbiological characteristic

CE 2073/2005 and 4/1998 EüM	m	M
Coliforms	10	10 ²
S.aureus	-	<10/g
Koag. Poz. S-ssp	10 ²	10 ³
Salmonella	-	0/25g
Listeria monocytogenes	-	0/25g
Mould	10	10 ²
E.coli	10 ²	10 ³
Sulf.red.clostridium	10	10 ²

Expected consumption:

The product will be reaching the customers throughout domestic and international wholesalers, retailers and HORECA sector

Vegetarian declaration:

suitable for vegetarian consumption

Allergens:

Our products are made from cow's milk, so allergic reaction may occur to those consumers, who are milk protein sensitive or have lactose intolerance

GMO:

In the production of the products no additives are used which must be identified pursuant to Regulation (EC) No. 1829/2003 and 1830/2003. We do not count with GMOs in our products.

The data and characteristics contained in this document are up to date at the date of edition/publicazione