



PRODUCT SPECIFICATION	Issue:	1
	Product code:	156420

Product Name:	Galbani Mozzarella 12x125g
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Manufactured at:	Idio Galbani S.r.l. Stab. Via Roma 1/3 Casale Cremasco-Vidolasco (CR) Italy	Packed at:	Idio Galbani S.r.l. Stab. Via Roma 1/3 Casale Cremasco-Vidolasco (CR) Italy
Health Mark:	IT 03 3 CE	Health Mark:	IT 03 3 CE
Certification(s):	BRC, IFS, FSSC22000, ISO14001	Certification(s):	BRC, IFS, FSSC22000, ISO14001

Legal product description:			
Fresh soft cheese made with italian milk			
Net weight:	125G	Units per case:	12
e mark on the pack?	Yes	Cases per layer:	16
		Layers per pallet:	9
		EAN:	8000430133035
		Outercase barcode:	08000430135336

Description of primary packaging:
Sealed plastic pre-printed pouch

Storage conditions:
Keep refrigerated
Remove any palette wrap immediately after delivery
Packaged in a protective atmosphere? Yes / No
Once opened, consume within 1 day
Do not Freeze

Shelf-life:
Production + 30 days
DO NOT EXTEND SHELF-LIFE

Ingredients list (inc. sub-components & additives*)	% (actual quantities, do not use 'traces')	Country of origin
Cow's milk	Confidential	Confidential
Salt	Confidential	Confidential
Coagulant	Confidential	Confidential
Acidity regulator: citric acid	Confidential	Confidential

*Note : additives must be declared as follows : « function : name of the additive (E number) ».

If not declared on pack, please explain why.

Ingredients present in the rind must appear after "Rind contains"

Is the rind edible? N/A

Ingredients list (as it appears on pack):
Pasteurised milk, salt, vegetarian coagulant, acidity regulator: citric acid.

Nutritional information	Per 100g
Energy kJ/kcal	989/238
Fat (g)	18
Of which saturates (g)	13
Mono-unsaturates (g)	-
Poly-unsaturates (g)	-
Carbohydrate (g)	2.0
Of which sugars (g)	1.0
Fibre	-
Protein (g)	17
Salt (g)	0.70
Calcium (mg)	-
Others (inc. claims support)	-

In line with EU directive No 1169/2011

Microbiological standards		Target (m)
Enterobacteriaceae	/g	<100
E. coli	/g	<10
Staph. aureus coag+	/g	<100
Listeria monocytogenes	Per 25g	Absent
Salmonella spp	Per 25g	Absent

In line with EU directive 2073/2005

Chemical standards	Objective at packing	Tolerance
Fat (%)	18	±1.5
Fat in Dry Matter (%)	-	Min 45
Dry Matter (%)	38	±2
Salt (%)	0.7	±0.1
Moisture (%)	62	±2
pH	5.9	±0.2

FOOD INTOLERANCE DATA

Free from?	Yes	No	Comments
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, "Khorasan" wheat or their hybridised strains, and products thereof	x		
Crustaceans and products thereof	x		
Eggs and products thereof	x		
Fish and products thereof	x		
Peanuts products thereof	x		
Soyabeans and products thereof	x		
Milk and products thereof (including lactose)		x	Milk is the main ingredient
Nuts and products thereof	x		
Celery/celeriac and products thereof	x		
Mustard and products thereof	x		
Sesame seeds and products thereof	x		
Sulphur dioxide and sulphites of more than 10mg/kg in	x		
Lupins and products thereof	x		
Molluscs and products thereof	x		

*Even if present but at level below declarable level, please confirm this above.

In line with EU directive No 1169/2011 and Lactalis Group Policies

Is the product produced in a site that handles nuts? Yes No
If yes, which?
Do nuts go down the same line? N/A

GM status	Yes	No	Comments
Free from GM ingredients?	x		
Free from GM processing aids?	x		
Produced with the help of GM organisms (eg. Enzymes)?		x	

In line with EU regulation 1829/2003 and 1830/2003

Free from derivatives of	Yes	No	Comments
Beef	x		
Sheep/Lamb	x		
Pork	x		

Suitable for	Yes	No	Comments
Vegans		x	Cow's milk
Ovo-lacto vegetarians	x		
Coeliacs (<100ppm gluten)	x		No analysis made
Kosher		x	
Halal		x	
Free from alcohol	x		

PACKAGING INFORMATION

Packaging component	Material	Size/Dimensions (mm)	Weight (g)
Pouch	OPA/PE	150 x 125 x 46	3.3
Case	Cardboard	300 x 192 x 102	220