

Product	Grated White Cheese			
Ingredients	Milk	98.30%		
	Salt	1.70%		
	Culture	Trace		
	Rennet	Trace		
	Calcium Chloride (E509)	Trace		
	Anti Caking Agent (E552)	Trace		
Pack Sizes Available	6 x 2kg, 10 x 1kg, 2 x 5kg			
Organoleptic	Flavour:	Fresh, mild, slightly sourish		
	Colour:	White to yellow		
	Texture:	Close texture with some small holes present		
	Aroma:	Free from off smells		
Shelf Life	6 weeks from date of packing			
Storage	Delivery temperature ≤8°C, Storage temperature 0-5°C			
	The product should not be exposed to direct sunlight or strong odours. The packaging should not be in contact with walls or floors.			
Vegetarian Status	Not suitable for Vegans, suitable for lacto-vegetarian			
Intended Use	The product is sold to manufacturing and wholesale where it may be used raw or to be consumed in cooked foods. It is the customer's responsibility to verify the product is suitable for their requirements.			
Microbiological Standards		Target	Maximum	
Coliforms		<10/g	<100/g	
E coli		<10/g	<10/g	
Staph aureus		<10/g	<50/g	
Yeast		<100/g	<5000/g	
Mould		<100/g	<5000/g	
Salmonella		Abs 25/g	Abs 25/g	
Listeria		Abs 25/g	Abs 25/g	
The product is not necessarily tested for all of the above, unless there is an element of uncertainty or dispute of the product conformance, although the product should conform to the standards listed.				
Chemical Standards		Average %	Minimum %	Maximum %
Moisture		45	43	47
Fat		24	21	27
Salt		1.7	1.2	2.1
pH		5.3	5	5.7
Nutritional Information	Energy KJ		1335	
typical values per 100g	Energy Kcal		321.1	
	Protein		25.2	
	Carbohydrate		0.1	
	of which is sugars		0.1	
	Fat		24	
	of which saturates		15.3	
	of which mono unsaturated		5.6	
	of which poly unsaturated		0.5	
	Fire		nil	
	Sodium		0.68	

Packaging

Parameter	Inner	Outer
Description	Form fill bag	Cardboard box
Dimensions (mm)	1kg (315x330), 2kg (315x405) 5kg (315x605)	480x240x320
Material	Laminate Film	Cardboard
Seal	Heat Seal	Tape
Modified atmosphere	Yes	n/a
Weight	1kg (12g), 2kg (16g) 5kg (22g)	410g

Allergen Information - Free From

Cereals containing Gluten and derivatives
Crustaceans and derivatives
Eggs and derivatives
Fish and derivatives
Peanuts and derivatives
Soybeans and derivatives
Milk
Nuts and derivatives
Celery and derivatives
Mustard and derivatives
Sesame and derivatives
Sulphur dioxide >10mg/kg as SO₂
Lupin and derivatives
Molluscs and derivatives

Yes
Yes
Yes
Yes
Yes
Yes
No
Yes
Yes
Yes
Yes
Yes
Yes
Yes

Intolerance Information - Free From

Fruit
Yeast
Azo & Coal Tar Dye
BHA / BHT
Artificial Sweetener
Preservatives
Added Sugar
Colours
Added Salt
Vegetable & Vegetable derivatives
Benzoate >2ppm
GMO

Yes
Yes
Yes
Yes
Yes
Yes
Yes
Yes
No
Yes
Yes
Yes

Gene Technology

Rennet used may be produced using genetically modified micro organism; meets the purity criteria of JECFA for enzyme preparations.

Product Protection

This product is packed in a form fill bag, gas flushed and metal detected. The metal detection tolerances are 3.00mm FE, 4.00 Non-FE, and 5.5mm S/Steel

Labelling Declaration:

Mozzarella / White Cheese

EC Number:

UK AX 009 EC


Contact Information:

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Please sign and date below, and return to F J Need (foods) Ltd by email or post. If no copy has been returned after two weeks, it will be assumed the details are agreed by the customer.

Signed of behalf of F J Need (foods) Ltd

Name: Matthew Need
Signature: 
Date: 17.07.14

Signed on behalf of the customer

Name: _____
Signature: _____
Date: _____
Company Name: _____