FDL Cheese Specification Grated Mozzarella 10 x 1kg

JPPIJERS OF PREMIUM

1. COMPANY INFORMA	1. COMPANY INFORMATION:					
NAME:	-	FDL Cheese Limited				
ADDRESS:		Pacific House				
	7 Pavilion Way					
		Loughborough				
		LE11 5GW				
		Tel: 01509 767475	5			
		Email: hello@fdlcheese.co.uk				
	,	www.fdlcheese.co.uk				
HEALTH MARK:		GB LB032				
2. PRODUCT INFORMAT	FION:					
FDL CHEESE PRODUCT CODE:				BROCKMOZZ1		
PRODUCT NAME:				SUPRIMA GRATED MOZZARELLA		
DESCRIPTION:				GRATED MOZZARELLA		
FORMAT:				Grated, 3mm in diameter and significantly in leng	th 10-40mm.	
TASTE:				Mild, Slightly sourish, Clean flavour profile.		
APPERANCE:			Free flowing strands of cheese, white to a light ye	ellow 3mm in diameter and significantly in		
				length (10-50mm), contains anti-caking as a processing aid.		
INGREDIENTS:				PASTEURISED COW'S MILK, SALT, STARTER	R CULTURES, RENNET (MICROBIAL),	
			ANTI-CAKING AGENT (POTATO STARCH).			
				For allergens, please see ingredients in BOLD		
	3. PACKING DETAILS:					
BOX PARAMETER: FDL Suprima Cardboard Box Red Label sea						
product description ar Box size: 470x240x28				and relevant information printed on a white label to the side of the box.		
Label size: 100 x152m BAG PARAMETER: Blue top film, clear bas				use web, 279mm x 279mm with product name relevant information printed on the bag		
SEAL:		Heat seal		e web, 27 shim x 27 shim with product hame releva	In mornation printed on the bag	
MODIFIED ATMOSPHERE:		Yes				
SHELF LIFE:		Chilled: 49 days	2			
PACK SIZE:		10 x 1kg	5			
4. ALLERGENS:		lo x mg				
EGG:	Absent		SOYB	EAN:	Absent	
NUTS:	Absent		SESA	ME SEED:	Absent	
CELERY:			GLUTE		Absent	
CRUSTACEANS:			FISH:		Absent	
MILK:			MOLL	USCS:	Absent	
MUSTARD:			LUPIN		Absent	
PEANUT:	Absent	bsent SULPI		HUR DIOXIDE AND SULPHITE: Absent		
5. DIETRY:						
OVO-LACTO VEGETARIAN:				Yes		
VEGAN:				No		
6. GENETIC MODIFICAT	6. GENETIC MODIFICATION					
GMO: GM-Free						
The products are in accordance with regulations 1829/2003/EU and 1830/2003/EU and do not need GMO labeling.						

7. MICROBIOLOGIGAL PROPERTIES:				
Microbiological Test	Standard (cfu/g)	Unacceptable (cfu/g)		
Enterobacteriaceae	<100	>1000		
E. coli	<10	>100		
Staphylococcus aureus	<20	>100		
Yeast	<1000	>100000		
Mould	<1000	>10000		
Salmonella species	Not detected D in 25g	Detected in 25g		
Listeria species	Listeria species not detected in 25g	Listeria monocytogenes detected in 25g		

Nutritional Data	Typical values per 100g 1234.94 kJ 296.58 kcal		
Energy (kJ)			
Energy (kcal)			
Fat	20.64 g		
 Of which Saturated 	14.25 g		
Total Carbohydrate	2.42 g		
- Of which Sugars	0.99 g		
Protein	24.56 g		
Salt	1.38 g		
Calcium in mg	0.00 g		
Sodium	0.00 g		
Fibre	0.00 g		
Mono-unsaturated (g)	0.00 g		
Poly-unsaturated (g)	0.00 g		



- Specifications are subject to change.
- Private and confidential

9. WARRANTY

The product referred to in this specification will be prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of Good Manufacturing Practice. It will also conform to the relevant UK and EU requirements at time of supply.

The foodstuff, packaging and label will conform to all relevant UK and EU requirements at the time of supply.

The product will be transported in clean vehicles suitable for the transportation of food stuff. These vehicles will be free from infestation, taints and contamination and will provide the appropriate conditions of temperature.

All amendments and alterations to any part of this specification must be agreed to by FDL Cheese Ltd Technical Management prior to action.

It is the customer's responsibility to formally accept conditions laid out in the above finished specification.

It is a requirement of FDL Cheese Ltd to retain a signed agreement. If this document is not signed and returned within 21 days it will be taken as confirmation of agreement, and products will be processed and supplied in line with the cut-line parameters.

BOX LABEL		BAG LABEL
	<section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header>	BAG LABEL ATED MOZZARELLA Agredients: Mozzarella (MILK), Anti-caking agent (Potato Starch). For allergens see ingredients in CAPITALS Suitable for vegetarians Packaged in a protective atmosphere KEEP REFRIGERATED < 5°c Use with in 3 days of opening Best Before 22 11 24 Lot No: 24 278 Aac Packed by FDL CHEESE LTD LE11 5GW Tel: 01509 767475 04/10/24 15:34 S63
Web: www.fdicheese.co.uk	\$63	LE11 5GW

Signed on behalf of FDL Cheese Ltd

Sign:	110	Date of Signing:	04.10.2024
Name in Print:	Gabriella Young	Company Position:	Technical Assistant

Signed on behalf of:

Sign:	Date of Signing:	
Name in Print:	Company Position:	