



# Specification

Date	Rev. No	Signature
06.12.2017	v 2.5	

## PRODUCT NAME

FESTINO IQF MOZZARELLA PIZZA MIX

## PRODUCER

UK

## INGREDIENTS

MOZZARELLA (82-83%), PALM OIL SG\* (11-12%), STARCH (4-5%)  
\* SUSTAINABLE SEGREGATE PALM OIL

## PRODUCT DESCRIPTION

Free Flowing grated mozzarella with added palm oil and starch that is Individually Quick Frozen (IQF)

Festino IQF Mozzarella Pizza Mix modifies the natural Mozzarella characteristics for optimum performance and reduces ingredient cost. Festino IQF Mozzarella Pizza Mix remains softer and more palatable for longer periods on pizzas. It has been designed for excellent melt characteristics in conveyor-type ovens at temperatures not exceeding 280° Celsius.

## INGREDIENTS

Mozzarella, palm oil, potato starch

## TASTE PROFILE

1	2	3	4	5
mild & milky	mild	medium	sustained	strong

IQF Festino Mozzarella Pizza Mix offers all the advantages of the IQF production method :

- ☒ Taste and texture identical to a chilled product
- ☒ Stable and reliable quality, bag after bag
- ☒ Fixed ingredient cost thanks to simple portion control
- ☒ Easy handling, frozen or thawed
- ☒ No clumping and no anti-caking agents added
- ☒ Efficient stock management with an 24 month shelf life



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## PRODUCT DETAILS

Customs chapter :	2106 90 89
Shred size :	4 x 4 x 15-19 mm
Shred weight :	< 1 gram
Inner Packing :	PE heat sealed plastic pouches, translucent blue colour, gas flushed
Outer packing :	6 x 2Kg / 10 x 1Kg per strong export cardboard box
Carton design :	See attachment

## PRODUCT ANALYSIS

Per 100g

Energy	309 kCal – 1282 kJ
pH	5.7 (+- 0.2)
Moisture	47 % (+- 1,0 %)
Fat	25,0 g
Of which saturated	14,2g
Of which monounsaturated	7,5 g
Of which polyunsaturated	1,5 g
Of which trans-fat (natural)	0,5 g
Carbohydrate	4,5 g
Of which sugar	0,8 g
Fat/Dry Matter	48,0 % (+/- 2,0 %)
Protein	18,5 g
Fiber	0,1 g
Salt	2.2 g
Sodium	880 mg

## MICROBIOLOGICAL CHARACTERISTICS

	Target (cfu/g)	Max. (cfu/g)
E. Coli	< 10/g	10/g
Enterobacteriaceae	< 100/g	< 200/g
S. aureus	< 10/g	25/g
Yeasts	< 100/g	N/A
Moulds	< 100/g	200/g
Listeria monocytogenes	Absent in 25 g	Absent in 25 g
Salmonella	Absent in 25 g	Absent in 25 g



## RISK ANALYSIS

HACCP plan for risk analysis and up- and down traceability are implemented.

Production plant is EFSIS (BRC and IFS) certified.

Allergen profile : contains milk and milk solids.

Additives : no anti-caking agent or other extraneous additives used.

Product does not contains any ingredient, flavouring or additive from GMO origin as defined by the current EU legislation.



FESTINO IQF Mozzarella Pizza Mix

Storage condition	Temperature	Expiry date
Frozen condition unopened	-18 ° Celsius	Production + 18 months
Defrosted condition unopened	+2/+4° Celsius	Thawing + 12 days
Defrosted condition opened	+2/+4° Celsius	Opening + 2 days

L No:	428094	D No:	14030	House Colour References:						Customer Approval		
Customer:	Meadow Cheese			Blue	Green	Orange				Date:		
Reference:	Festino Pizza Mix			493	33	767						
Int Dims(mm):	344 x 266 x 310	No Up:	1	Plate Rack No:						Raised By	Dis Setter	Authorisation To Press
Barcode:				1155	1153	1154						
Notes:	<p><small>Disclaimer: The customer is required to check all details carefully before signing the form for final approval of artwork. We operate by signing the form only after all accessories and inputs to equipment are supplied and completed on RAI artwork. Any functions errors, such as blank film, "Residuals" feature from Laserlaser, Coronal K 60 30 30 do not take our liability, nor we criminal, as regard to production of printing plates and finished goods. By signing the form you are agreeing to our conditions. Our artists' assistance will not be liable for any steel cases signed or printed has been given to you. All details will also be treated as work.</small></p>											

