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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

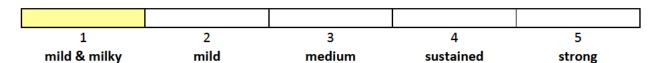
Free Flowing grated mozzarella with added palm oil and starch that is Individually Quick Frozen (IQF)

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



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

- ☑ Taste and texture identical to a chilled product
- ☑ 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

	1 01 1008
Energy	309 kCal – 1282 kJ
рН	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	Absent in 25 g	Absent in 25 g
monocytogenes		
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.



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RECOMMENDATIONS

The product should be stored and transported at minimum - 18°C.

Product should not be used straight from the freezer for optimal cooking performance.

Product should be thawed at +2/+4° Celsius for 24 to 48 hours before use.

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

DEFAULT MARKINGS

On individual bags Product name, lot number, expiry date, bar code, health mark, brand

On cartons Product name, lot number, expiry date, bar code, Health mark, brand, ingredients, importer name, storage instructions

