SOLAREC	PRODUCT SPECIFICATIONS SHEET	FRO/001
	MOZZARELLA (40%+) - RECIPE 1	Rev 6.0 du 6/10/2025

GENERAL INFORMATIONS

Description :	Pasta filata cheese minimum 40% fat dry.
Ingredient(s) :	Cow milk, salt, coagulant of microbial origin, cultures. *(List of ingredients with non-mandatory declaration) .*
Origin :	Milk and ingredients from EU origin.

PHYSICO-CHEMICAL SPECIFICATIONS*

	Target Value	Tolerance	Unit	Method
Fat content	20,8	[20,5 - 23]	%	NIR
Total solids	51,5	[50 - 54]	%	NIR
Moisture content	48,5	[46 - 50]	%	Calculation
Fat in dry matter	40,4	[40 - 43]	%	Calculation
Moisture on a fat-free basis	61,2	[60 - 63]	%	Calculation
Salt	1,25	[0,7 - 1,6]	%	ISO 5943:2006
pH	5,3	[5,1 - 5,5]	pH	pH meter

AVERAGE NUTRITIONNAL VALUES (per 100g of finished product)

Energy	1233	kJ
	294	kcal
Fat content	20,8	g
- of which saturated	14,1	g
Carbohydrates	1,6	g
- of which sugar	0,5	g
Proteins	25,0	g
Sodium	0,5	g

EXPECTED USE

B2B : shredding, slicing.
Intended for cooking in pizzas, hot and cold prepared meals.

PACKAGING

Blocks 4x ~2,5kg - Approximate dimensions (mm) : 280 x 364 x 91

STORAGE CONDITIONS

Shelf-life : 3 months at maximum 4°C / 24 months at -18°C
Use after defrosting : 10 days at maximum 4°C
Do not refreeze after defrosting
After opening, consume rapidly

Optimum for shredding : 1 month at maximum 4°C

ORGANOLEPTIC SPECIFICATIONS

Aspect	Uniform color : white to cream
Odor	Fresh, milky
Texture	Semi-hard, slightly elastic, fiber structure
Taste	Sweet, slightly acid, salty

MICROBIOLOGICAL SPECIFICATIONS

Parameters	Target	Maximum	Unit	Method
Enterobacteriaceae	<10	100	cfu/g	BRD 07/24-11/13
E. coli	<10	-	cfu/g	BRD 07/07-12/04
Yeast	<100	1000	cfu/g	3M 01/13-07/14
Mould	<100	1000	cfu/g	3M 01/13-07/14
Salmonella	Absence	-	cfu/25g	BRD 07/11-12/05
Listeria monocytogenes	Absence	-	cfu/25g	BRD 07/04-09/98
Staphylococcus coagulase +	< 10	-	cfu/g	NordVal 049

OTHER INFORMATIONS

Allergens
Major allergens that can be labeled within the meaning of regulation (EU) No 1169/2011 :
milk

Ionisation
Without ionizing treatment and without ionizing treated ingredients, in accordance with directive 1999/2/EC and 1999/3/EC

GMOs
Without GMO ingredients, in accordance with regulations (EC) No 1829/2003 and (EC) No 1830/2003.

Chemicals residues and contaminants
In accordance with the regulations (EC) No 915/2023, (EC) No 396/2005 and (EC) No 470/2009 and its amendments concerning contaminants, residues of pesticides or veterinary products.

Radioactivity

In accordance with council regulation (Euratom) 2016/52 and its amendments.

Special diets

Suitable for : lacto vegetarians, lacto-ovo vegetarians, gluten intolerants.

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