	Technical specification
international featured standards IFS Food / BRC FOOD CERTIFIED	**Product Name: *Mozzarella "provola" smoked***

LATTICINI MOLISANI TAMBURRO SRL
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CAP. SOC. € 93.600 I.V. - CCIAA CBM.84749 - REG.SOC. CB 3444

PRODUCT DETAILS:

Product Name: **MOZZARELLA "*provola smoked*"**	Country of Origin: Italy	Product code: **BVPROVAF**
Product Description: fresh stretched curd cheese		
Manufacturing Process Flow:	milk - coagulation - maturation - stretched - forming – (natural smoked) - packaging	

CONTACT DETAILS:

Supplier Name:	Address:
Commercial Contact: Roberto Fabbro	Technical Contact: Mario Irano
E-mail Address: info@caseificiotamburro.it	E-mail Address: qualita@tamburrosrl.it
Telephone Number: +390874460077	Telephone Number: +390874460077

SHELF LIFE DETAILS:

Total Shelf Life: 30			Shelf Life Once Opened: few days
Shelf Life starts from:	☐ Manufacturing	☑ Packing	Minimum Life on Delivery:
Method of Shelf Life Testing:	☑ Microbiological	☑ Organoleptic	

DELIVERY/STORAGE CONDITION:

Ambient☐	Chilled(-2 to 4°C) ☑	Frozen (-18 to -30°C)

PRODUCT RELEASE DETAILS:

By Metal Detector:	☑ Yes	☐ No

ADDITIVES DETAILS: (For all additives with e-numbers, including processing aids please complete the following)

E Numbers	Name	Function	Source(Plant/Animal/Mineral Origin)
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MICROBIOLOGICAL STANDARD:

TEST	METHOD	TARGET	FREQUENCY
Total Viable Count			
Enterobacteriaceae	ISO 21528-2:2004	$M=10^5 \; m=10^4$	3/ month
Escherichia coli	ISO16649-2:2001	$M=10^3 \; m=10^2$	3/ month
Escherichia coli 0157			
Coliforms			
Staphylococcus aureus	UNI EN ISO 6888-1:2004	$M=10^2 \; m=10$	3/ month
Bacillus cereus			
Campylobacter spp.			
Salmonella spp.	ISO6579:2002/Cor1:2004	Absence/25g	3/ month
Listeria monocytogenes	ISO11290-1: 1996/Amd 1:2004	Absence/25g	3/ month
Clostridium perfringens			
Vibrio parahaemolyticus			
Mould	ISO21527-1:2008	--	3/ month
Yeast	ISO21527-1:2008	--	3/ month

FOOD INTOLERANCE & ALLERGENS INFORMATION:

Intolerance & Allergens Declaration	This product contains(Yes/No)	Presence attributed	Significant Risk of cross contamination

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		to:	(Yes/No/NA)
Cereals containing gluten(wheat, rye, barley, oats, spelt, kumat or their hybridised strains) and products thereof			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanuts and products thereof			
Soybeans and products thereof			
Milk and products thereof	Yes	milk	
Nuts, almonds, hazelnuts, walnut, cashew, pecan nut, brazil nut, pistachio, macadamia, and queensland and products thereof			
Celery and products thereof			
Lupin and products thereof			
Molluscs and products thereof			
Mustard and products thereof			
Sesame seeds and products thereof			
Sulphur dioxide and sulphites at concentrations of more than 10ppm (10mg/Kg or 10mg/L)			
Modified Starch			
Animal product(exc. rennet free milk product			
Animal Fat(Excluding milk fat)	Yes	milk	
Mechanically recovered meat			
Pork (including all products containing pork or any description)			
Poultry (including poultry derived products eg. stocks)			
Wild Fish			
Farmed Fish			
Artificial Colours			
Natural Colours			
Artificial Flavours			
Natural Flavours			
Nature Identical Flavours			
Preservatives			
Antioxidants			
Monosodium Glutamate(E621)			
Azo & Coal Tar Dies			
Benzoates			
Glutamates			
BHT E320 (<1mg/Kg)			
BHA E321 (<1mg/Kg)			
Alcohol			
Caffeine			

GM DECLARATION:

Does the product/ingredient contain genetically modified materials?	□ Yes	☑ No

CHEESE INFORMATION:

Heat Treatment:	☑ Pasteurised	□ Thermised	□ Raw Milk	
Rennet Type :	□ Animal ☑ Microbial	□ Vegetable	□ Chymosin	□ No Rennet
Suitable for Vegetarians:	☑ Yes □ No	%Dry Matter: 45%		
% Moisture Content: 55		% Fat in Dry Matter: 44%		

CHEMICAL & PHYSICAL INFORMATION:

PARAMETER	TARGET	PARAMETER	TARGET
pH	5.1 – 5.4	Aroma	typical dairy
Acidity		Colour	white to yellow (yellow/smoked)
AW(Water Activity)	>0.9	Flavour	typical dairy (typical/smoked)
Moisture	51-54	Texture	
Ash		Mycotoxin	---
Weight of single piece	**About 1.8 kg**	Aflatoxin B1	----
Piece dimension	----	Total Aflatoxin	**----**

NUTRITIONAL INFORMATION: (Typical values per 100g or per 100ml)

PARAMETER	TARGET	PARAMETER	TARGET
Energy	1289 KJ	Fat	23 g
Energy	308 Kcal	of which saturates	14.3 g
Protein	24.7 g	of which mono unsaturates	
Carbohydrate	1 g	of which poly unsaturates	
of which sugar	1 g	Sodium	
Fibre	----	Salt	0.5 g

DIETARY DECLARATION:

Does the product meet the following claims?					
Suitable for Vegetarians	□ Yes	☑ No	Suitable for Kosher diets	□ Yes	☑ No
Suitable for Vegans	□ Yes	☑ No	Suitable for Halal diets	□ Yes	☑ No
Suitable for Coeliacs	□ Yes	☑ No	Suitable for Diabetics (Sugar Free)	□ Yes	☑ No
Suitable for Lactose Intolerant	□ Yes	☑ No	Contains Alcohol	□ Yes	☑ No

LABELLING:

Expiry Date Format: Use by (DD/MM/YY) ☑ Best Before (DD/MM/YYYY)□ Best Before End (MM/YYYY) □		
Location of date code on the packaging: on the top	Individual Labelling:	☑ Yes □ No
Lot Number Format : DD/MM/YY	Case Labelling:	□ Yes ☑ No

PACKAGING & PALLETIZATION:

Product packed to? □ Average Weight □ Minimum Weight ☑ Catch Weight			
Gross weight of a unit: about 2 kg	Net weight of a unit: -----g	Drained weight of a unit: ------g	No of units per case: 4
Vacuum Packed: ☑Yes □No	Modified Atmosphere: □Yes ☑No	Gases details: N/Co2 ------	
Is the packaging material food grade and comply with UK / EU legislation regarding materials and articles in contact with food? ☑ Yes □ No			
Type of Packaging: ☑Recyclable □Biodegradable □Re-usable ☑ None			

Net weight of a unit: (kg)	Dimensions of a unit (L x l x h)cm	Dimensions of a case: (L x l x h)cm	No of units per case:	Cases per layer	Number of layers	Cases per pallet:	Pack Bar Code	Shelf life (days)
2 smoked	28 x 15 x 9	41 x 29 x 9	4	8	10	80	2257765pppppk	30

QUALITY ASSURANCE:

The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of Good Manufacturing Practice anf HACCP system. Conform to all relevant EU legal requirements at the time of supply
HACCP system
Certification: BRC – IFS

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