

Mozzarella Pizza Cheese is produced and packaged from the best row materials in the advanced conditions.
<b>Product characteristics</b>
Mozzarella Pizza Cheese is made from pasteurized cow milk.
Mozzarella Pizza Cheese should be stored in freezer (-18°C).
<b>Quality Assurance</b>
Control rules apply during the production. The manufacturing environment is also subject to regular monitoring. Various chemical and microbial tests are performed on the final product.
<b>Storage and Shipping</b>
Product should be stored in freezer with temperatures -15°C. shelf life would be reduced if it stored under recommended conditions.
<b>Packaging</b>
Polypropylene bags.

<b>Chemical Analyses</b>	
<b>Test</b>	<b>Result</b>
pH	5.60-5.80
Dry matter (g/100g)	49+_2
Fat(g/100g)	22
Protein (%)	24
Salt(%)	1
Acidity	0.5
Aflatoxin	<0.01
<b>Microbial Analyses</b>	
<b>Test</b>	<b>Result</b>
Coliform	<10/g
E.coli	Negative
Staphylococci	Negative
Yeast and mold	<100/g
Salmonella	Negative/25g

Topping Pizza Cheese is produced and packaged from the best row materials in the advanced conditions.
<b>Product characteristics</b>
Topping Pizza Cheese is made from Curd and Vegetable oil.
Topping Pizza Cheese should be stored in freezer (-18°C).
<b>Quality Assurance</b>
Control rules apply during the production. The manufacturing environment is also subject to regular monitoring. Various chemical and microbial tests are performed on the final product.
<b>Storage and Shipping</b>
Product should be stored in freezer with temperatures -18°C. shelf life would be reduced if it stored under recommended conditions.
<b>Packaging</b>
Polypropylene bags.

<b>Chemical Analyses</b>	
<b>Test</b>	<b>Result</b>
pH	5.60-5.80
Dry matter (g/100g)	49
Fat(g/100g)	22
Protein(%)	24
Salt(%)	1
Saturated Fatty acid( g/100g)	60
Trans Fatty Acid(g/100g)	1g/100g
<b>Microbial Analyses</b>	
<b>Test</b>	<b>Result</b>
Coliform	<10/g
E.coli	Negative
Staphylococci	Negative
Yeast and mold	<100/g
Salmonella	Negative/25g