

MOZERELLA MILK FAT



Mozzarella Pizza Cheese is produced and packaged from the best raw materials in the advanced conditions.
Product characteristics
Mozzarella Pizza Cheese is made from pasteurized cow milk.
Mozzarella Pizza Cheese should be stored in freezer (-18°C).
Quality Assurance
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.
Storage and Shipping
Product should be stored in freezer with temperatures -15°C. shelf life would be reduced if it stored under recommended conditions.
Packaging
Polypropylene bags.

Chemical Analyses	
Test	Result
pH	5.45-5.55
Dry matter (g/100g)	50
Fat(g/100g)	22
Protein (%)	24
Salt(%)	1
Acidity	0.5
Aflatoxin	<0.01
Microbial Analyses	
Test	Result
Coliform	<10/g
E.coli	Negative
Staphylococci	Negative
Yeast and mold	<100/g
Salmonella	Negative/25g

Pizza Cheese is produced and packaged from the best raw materials in the advanced conditions.
Product characteristics
Pizza Cheese is made from fresh milk and milk fat
Pizza Cheese should be stored in freezer (-18°C).
Quality Assurance
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.
Storage and Shipping
Product should be stored in freezer with temperatures -18°C. shelf life would be reduced if it stored under recommended conditions.
Packaging
Polypropylene bags.

Chemical Analyses	
Test	Result
pH	5.60-5.80
Dry matter (g/100g)	50
Fat(g/100g)	22
Protein(%)	24
Salt(%)	1
Saturated Fatty acid(g/100g)	60
Trans Fatty Acid(g/100g)	1g/100g
Microbial Analyses	
Test	Result
Coliform	<10/g
E.coli	Negative
Staphylococci	Negative
Yeast and mold	<100/g
Salmonella	Negative/25g