



GUSTO DAIRY S.A.
3rd Klm Old National Road Katerini-Thessaloniki
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TECHNICAL PRODUCT SPECIFICATIONS

MOZZARELLA TYPE *premium quality*

Category: Semi-hard cheese

Description: Analogue semi-hard cheese with vegetable fat

Ingredients: Skimmed cow **milk**, vegetable fat (palm oil), salt, microbiological starter, lactic culture

Physicochemical characteristics:

Energy	1180 280	Kj/100g Kcal/100g
Fat	Min 22	g/100g
Saturated fat	13,8	g/100g
Carbonhydrates	1,5	g/100g
Sugars	1,5	g/100g
Proteins	23	g/100g
Salt	1.2	g / 100g
Moisture	Max 45	g/100g
Fat in Dry Matter	Min 40	g/100g

Microbiological parameters:

Listeria Monocytogenes:	Absence in 25g
Salmonella Spp:	Absence in 25g
Staphylococcus aureus (cfu/g):	n=5, c=2, m≤1x10, M≤1x10 ²
Coliforms (cfu/g):	n=5, c=2, m≤1x100, M≤1x10 ³
Echerichia Coli (cfu/g):	n=5, c=2, m≤1x100, M≤1x10 ³

Organoleptic characteristics:

Color	Yellow
Consistency- Structure	Semi-hard
Taste	Mild and buttery

Packages: Block 2.5kg, 400g, 200g, In slices in modified atmosphere 200g, 500g, 1kg

Shelf life: 12 months when stored in original closed package under the recommended conditions.

Storage and distribution conditions: 2° – 4° C

Usage: As an ingredient in recipes, for salad preparation, pizza topping.



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Allergens:

Based on ingredients used in production process which are declared in the list of ingredients according to the relevant legal requirements of the EU and Greece

YES	NO	
	X	Cereals containing gluten and products made out of them
	X	Crustaceans and products made out of them
	X	Eggs and products made out of them
	X	Fish and products made out of it
	X	Pean and products made out of them
	X	Soybeans and products made out of them
X		Milk and products made out of them including lactose
	X	Nuts and products made out of them
	X	Celery and products made out of them
	X	Mustard and products made out of them
	X	Sesame seeds and products made out of them
	X	Sulfur dioxide and sulphites (E220-E227)
	X	Lupin and products made out of it
	X	Molluscs and products made out of them

Batch Coding: Lot Nr is printed in the white label accompanying the production and expire date
L YYDDD/AA

L	Lot number
YY	YEAR
DDD	Calendar numbering of the production date
AA	Production line numbering

Hygiene / HACCP

The production of the product conforms to the relevant legal hygiene requirements of Greece and the EU. An HACCP system is installed for industrial scale.

Packaging

The used packaging materials conform to the relevant legal requirements of Greece and the EU for food-contact materials. Declarations of compliance of the packaging manufacturers are available.