

CK FOOD PROCESSING LTD
Product Specification

MA70/3015 - Americano
Mozzarella/Cheese Analogue 70/30

1. Product

Americano Mozzarella/Cheese Analogue 70/30	Shred Available	Average Width (mm)	Average Thickness (mm)	Average Length (mm)
	Large oval 	4.3 ± 10%	2.5 ± 10%	44 ± 10%

2. Description

A blend of Mozzarella and Cheese Analogue shredded and packed in modified atmosphere into food grade pillow pack packaging	Chilled for distribution	
	Shelf life when stored chilled at 0 - 5°C	42 days
	Shelf life when stored frozen at ≤ -18°C	6 months

3. Ingredient Declaration

Pasteurised cow’s milk, starter culture, microbial rennet, salt, water, milk protein, vegetable oil, modified potato starch, acidity regulator: citric acid, emulsifying salts (E330), colouring agent (E160a), anti-caking agent: modified maize starch
GMO FREE
Allergen advice: Contains MILK, LACTOSE

4. Nutritional Value (Per 100g)

Energy KJ	1300 KJ
Energy Kcal	312 Kcal
Fat in dry matter %	45.5% ± 2
Fat content %	24% ± 2
pH	5.66 ± 0.2
Salt %	1.3% ± 0.2

5. Bag Weight and Dimension

Length (mm)	370	Net weight: 2000g
Width (mm)	270	Gross weight: 2016g
Height (mm)	85	Bag weight (waste): 16g

6. Case Weight and Dimensions

Length (mm)	475	Net weight: 12000g
Width (mm)	364	Gross weight: 12576g
Height (mm)	238	Box weight (waste): 480g

7. Pallet configuration

Bags per box	6	Layers per pallet	5
Cases per layer	10	Cases per pallet	50
Pallet net weight = 600Kg			

Cases containing Mozzarella/Cheese Analogue 70/30 blend have BLUE bottom case tape
Pallet packing method: Shrink wrap (155g)

8. Health Mark

	Printed on each bag
	Upper tape of each case

9. Microbial Properties

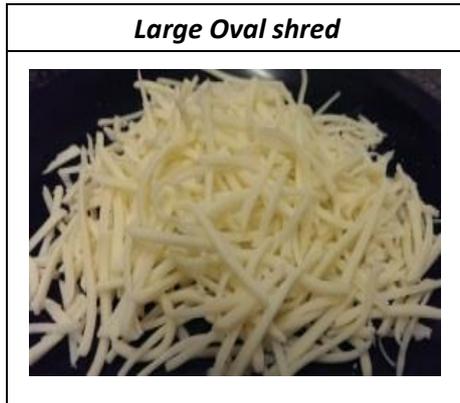
Micro-organism	Limit (cfu/g)
E.Coli	< 50/g
S.aureus	< 50/g
Enterobacteriaceae	< 500/g
Salmonella	Absent/25g
L.monocytogenes	Absent/25g

10. Preparation Instructions

To bake - Ideal temperature of 270°C and 6 minutes in a gas conveyor oven.
To defrost - Remove the bag from outer case and defrost in controlled environment. Once defrosted store chilled and do not refreeze. Once opened use within 3 days.

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11. Shred



12. Bag image

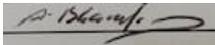
13. Box image

EAN13 code - 5055973200105	ITF14 code - 05055973200273
	

Manufacturing site address:
Unit 3-4, New Cleveland Street,
Hull,
HU8 7AU



**Specifications are subject to change.
**Private and confidential*

Authorised by (print)	Abbas Bhamji	Approved by (print)	
Signed (Director, CK Foods Processing Ltd)		Sign	
Date	07/12/22	For company	
		Date	

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