


# CK FOOD PROCESSING LTD

## Product Specification

# All Seasons

## Mozzarella/Cheddar 80/20 – 1.8kg

### 1. Product

All Seasons Mozzarella/Cheddar 80/20 – 1.8kg	Shred Available	Average Width (mm)	Average Thickness (mm)	Average Length (mm)
	Oval shred 	4.2 ± 10%	2.2 ± 10%	43 ± 10%

### 2. Description

A blend of Mozzarella and Mild White Cheddar shredded and packed in modified atmosphere into food grade pillow pack packaging	<b>Chilled for distribution</b>	
	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, acidity regulator: citric acid, firming agent: E509, anti-caking agent: modified maize starch
<b>GMO FREE</b>
<b>Allergen advice: Contains MILK, LACTOSE</b>

### 4. Nutritional Value (Per 100g)

Energy KJ	1286 KJ
Energy Kcal	309 Kcal
Fat in dry matter %	41.8% ± 2
Fat content %	23% ± 2
pH	5.34 ± 0.2
Salt %	1.2% ± 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)	400	Net weight: 10800g
Width (mm)	290	Gross weight: 11376g
Height (mm)	285	Box weight (waste): 480g

### 7. Pallet configuration

Bags per box	6	Layers per pallet	6
Cases per layer	10	Cases per pallet	60
Pallet Net weight = 648Kg			

Cases containing Mozzarella/Cheddar 80/20 cheese have <b>RED</b> coloured bottom case tape
Pallet packing method: Shrink wrap (155g)

### 8. Health Mark

	Printed on each bag
	Upper tape of each case

### 9. Microbial Properties

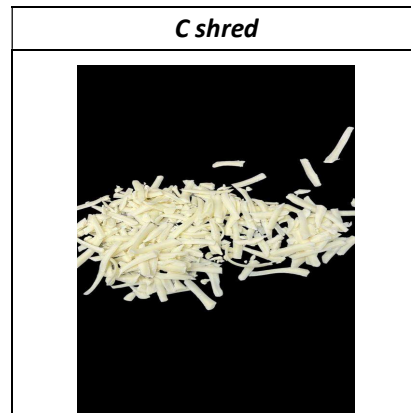
Micro-organism	Limit (cfu/g)
E.Coli	< 50/g
S.aureus	< 50/g
Enterobacteriaceae	< 500/g
Salmonella	Absent/25g
L.monocytogenes	Absent/25g

### 10. Preparation Instructions

<b>To bake</b> - Ideal temperature of 270°C and 6minutes in a gas conveyor oven.
<b>To defrost</b> - 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

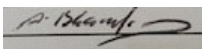
### 13. Box image

EAN13 code - 05055973221476	ITF14 code - 05055973221476
	 Pixelcut

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	
		For company	
Date	13/12/22	Date	

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