

**CK FOOD PROCESSING LTD**  
**Product Specification**

**MC70/3022 - Supremo**  
**Mozzarella/Cheddar 70/30**

**1. Product**

<b>Supremo Mozzarella/Cheddar 70/30</b>	<b>Shred Available</b>	<b>Average Width (mm)</b>	<b>Average Thickness (mm)</b>	<b>Average Length (mm)</b>
	V shred <span style="float: right;">◆</span>	3.0 ± 10%	2.6 ± 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	1322 KJ
Energy Kcal	318 Kcal
Fat in dry matter %	42% ± 2
Fat content %	25% ± 2
pH	5.34 ± 0.2
Salt %	1.2% ± 0.2

**5. Bag Weight and Dimension**

Length (mm)	370	Net weight: 1800
Width (mm)	270	Gross weight: 1814g
Height (mm)	85	Bag weight (waste): 14g

**6. Case Weight and Dimensions**

Length (mm)	475	Net weight: 10800g
Width (mm)	364	Gross weight: 11364g
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 = 540Kg			

Cases containing Mozzarella/Cheddar 70/30 blend have <b>Yellow</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**

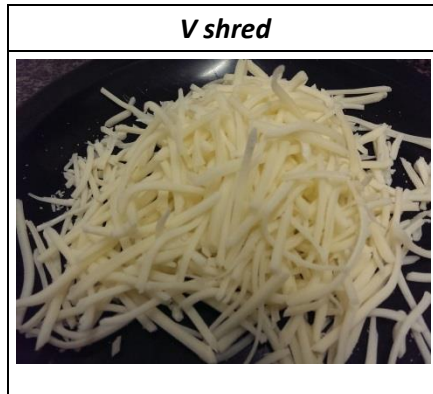
<b>Micro-organism</b>	<b>Limit (cfu/g)</b>
E.Coli	< 50/g
S.aureus	< 50/g
Enterobacteriaceae	< 500/g
Salmonella	Absent/25g
L.monocytogenes	Absent/25g

**10. Preparation Instructions**

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



**12. Bag image**

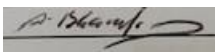
**13. Box image**

EAN13 code –5055973220400	ITF14 code –05055973220394
	

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	13/12/22	For company	
		Date	

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