CK FOOD PROCESSING LTD Product Specification

MO10003 - Suprimo Mozzarella 100%

1. Product

| Suprimo Shred Available | | Average | Average | Average | |
|-------------------------|---------|------------|----------------|-------------|--|
| | | Width (mm) | Thickness (mm) | Length (mm) | |
| Mozzarella 100% | V shred | 3.0 ± 10% | 2.6 ± 10% | 43 ± 10% | |

2. Description

| 100% Mozzarella shredded and | Chilled for distribution Shelf life when stored chilled at 0 - 5°C 42 days | | | |
|---|--|----------|--|--|
| packed in modified atmosphere into food grade | Shelf life when stored chilled at 0 - 5°C 42 days | | | |
| pillow pack packaging | 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, anticaking | |
| agent: modified maize starch | |
| GMO FREE | |
| Allergen advice: Contains | |
| MILK, LACTOSE | |
| | |

4. Nutritional Value (Per 100g)

| • | <u> </u> |
|---------------------|------------|
| Energy KJ | 1215 KJ |
| Energy Kcal | 290 Kcal |
| Fat in dry matter % | 41% ± 2 |
| Fat content % | 21% ± 1 |
| рН | 5.35 ± 0.2 |
| Salt % | 1.2% ± 0.2 |

5. Bag Weight and Dimension

| Length (mm) | 370 | Net weight: 2000g |
|-------------|-----|-------------------------|
| Width (mm) | 270 | Gross weight: 2014g |
| Height (mm) | 85 | Bag weight (waste): 14g |

6. Case Weight and Dimensions

| Length (mm) | 475 | Net weight: 12000g |
|-------------|-----|--------------------------|
| Width (mm) | 364 | Gross weight: 12564g |
| Height (mm) | 238 | Box weight (waste): 480g |

7. Pallet configuration

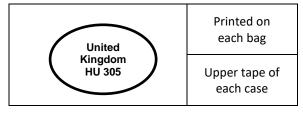
| Bags per box | 6 | | Layers per pallet | 5 |
|-----------------|--------|----|-------------------|----|
| Cases per layer | 10 | | Cases per pallet | 50 |
| Pall | et net | we | ight = 600Kg | |

Cases containing 100% Mozzarella cheese have **GREEN** coloured bottom case tape

Pallet packing method: Shrink wrap

(155g)

8. Health Mark



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 |

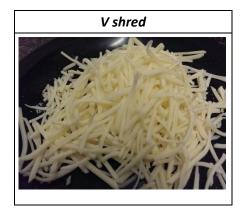
10. Preparation Instructions

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 - 5055973200013 | ITF14 code - 05055973200136 |
|--|--|
| SUPRIMO PIZZA CHEESE SUPRIMO Conditional RIZZA CHEESE | FIZZA CHEESE South And Andrew Conditional |

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 | p. 1shamle | | Sign | |
| (Director, CK Foods Processing Ltd) | January S | | For company | |
| Date | 14/12/22 | | Date | |

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