

MOZZARELLA CURD

PRODUCT GROUP: **MOZZARELLA CHEESE** PRODUCT ITEM CODE: **MOZZCURD**

Open Country Mozzarella Curd Cheese is a semi-hard cheese, made from pasteurised cow's milk. It is a reduced fat cheese with a smooth body, very mild, clean and mozzarella style flavour. Mozzarella Curd cheese has the composition and functionality similar to conventional Mozzarella.

Applications:

Open Country Mozzarella Curd shows excellent melt and stretch qualities ideal for a range of applications including use as a pizza topping or in bakery applications. Mozzarella Curd can also be shredded or cut into consumer packs or, used as a direct replacement for conventional Mozzarella on a one-to-one basis in further processed cheese applications.

Microbiological Analysis:

Coliforms	Not Detected	/0.1g
E. coli	Not Detected	/0.1g
Coag. Pos. Staph	Not Detected	/0.1g
Yeast & Mould	<50	cfu/g
Salmonella	Not Detected	/125g
Listeria	Not Detected	/125g
Bacillus Cereus	<10	cfu/g
Thermophilic spores	<300	cfu/g

Ingredients:

Pasteurised cow's milk, cultures, salt, rennet.

Chemical & Physical Properties:

Analysis	Value/Unit
Milk Fat:	23.0 - 26.0 % m/m
Moisture:	41.0 - 46.0 % m/m
Fat in dry matter:	44 % m/m Typical
Salt:	1.00 - 1.40 % m/m
pH:	5.1 - 5.6 pH Units
Foreign Matter:	Absent/100g
Colour:	Creamy
Age:	21 days+ at time of shipping
Flavour:	Clean, very mild mozzarella style
Texture:	Closed texture, no air pockets, free from crystals, graininess or lumps

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.

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Packaging Information:*

Each block is vacuum-packed into a polyethylene bag and then placed into an Open Country branded cardboard wrap around carton. The cartons are stacked onto a slip sheet.

Pack Size:	20kg
Dimensions:	382mm L x 291mm W x 191mm D
Gross Weight:	20.4 kg
Cartons per layer:	8
Layers per pallet:	5
Total Cartons:	40
Container Load:	(20ft) 1000 cartons– 20 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Coding:

The cartons are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), best before date (545 days) (DD MMM YYYY) and product description (type).

Storage Instructions and Shelf Life:

This product is stored and transported at minus 4° Celsius. While the bag is intact and the product kept under these conditions it has a shelf life of 545 days from date of manufacture. This product is to be thawed at 2° to 4° Celsius. Once thawed, do not refreeze. It should be used within 10 days.

Allergen Status:

Contains Milk and Milk Products.

Certifications & Registrations:

MPI & HACCP Approved, Halal Certified, Codex Compliance, EU Certification on request.

Nutritional Information:

Nutrient	Average Quantity per 100g
Energy (kJ)	1,378
Protein (g)	26.1
Fat - total (g)	25.2
- saturated (g)	16.7
Carbohydrate (g)	0.1
- sugars (g)	0.1
Sodium (mg)	472



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