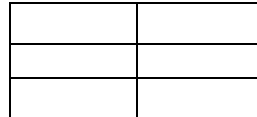
 <b>PIENO ŽVAIGŽDĖS</b>	<b>Mozzarella – Diced/Shredded</b> <b>IQF</b>	<b>PAPS-44.21:02</b>
<i>BRANCH PASVALIO SŪRINĖ</i>	Cheese Mozzarella 40 % f. d. m.	

**Primary packaging:** Plastic film, dimension 280x370 mm  
Product **Net weight 2kg.**

80 cm



**Pallet Detail:**  
layers 9,  
units per layer 6,  
units per pallet 54.

Wooden pallet covered with one layer of carton sheet. Loaded pallet wrapped with stretch film.

**Method:** in a protective atmosphere.

**Secondary packaging:** Corrugated carton box, 6 units in carton, 12 kg net weight of packaged product. Dimension 587x257x220 mm.

120 cm

Pallet net - 648 kg,  
Size 1200x800x2200mm (LxWxH)  
Type - Wood, EUR,  
one-way pallet 800x1200mm.

PHYSICAL-CHEMICAL CHARACTERISTICS			
Index	Limits		
	Min	Target	Max
Fat in dry matter, %	37,5	40,0	42,5
Dry matter, %	48,0	52,0	-
Moisture, %	-	48,0	52,0
Salt, %	-	0,8	1,5
pH	5,1	5,3	5,5
Physical impurities, %			0
Metal detector control capability	(Fe) 3,5 mm	(NonFe) 3,5 mm	(SS) 4,0 mm

ORGANOLEPTIC (SENSORY) CHARACTERISTICS			
Dimension	Diced		Shredded
		3x3x10 mm 3x3x30 mm	3x3x3 mm 6x6x6 mm
Odour/flavour	A typical for cheese, lactic acid, a bit of acid and bitter tastes and smell is allowed		
Texture and colour	Semi-firm, fibrous, good stretching properties after cooking. Color varies from white to cream.		
Taste	Milky, slightly salty		

**REQUIREMENTS OF LEGAL ACTS APPLIED:** HN 15 Food hygiene | EC No.852/2004 | EC No. 853/2004; REGULATION (EU) No 1169/2011.

SHELF LIFE AND STORAGE CONDITIONS:
<b>Best before date:</b> 12 months from packing date, storage conditions before opening ≤ (minus) 18° C;
<b>Shelf life after opening:</b> at temperature (0...+4) °C no longer than 4 days;
<b>Shelf life after defrosting:</b> at temperature (0...+4) °C no longer than 7 days;
Do not refreeze after defrosting.

**TRANSPORTATION CONDITIONS, MEANS OF DELIVERY:** Transporting by all modes of transport in accordance the perishable food storage regulations, HN 15: 2005, and the European Parliament and Council Regulation (EC) No. 852/2004 requirements. Transportation temperature conditions the same as the storage conditions.

LABELLING (INFORMATION ON THE LABEL):
Producer: AB "Pieno žvaigždės" branch Pasvalio sūrinė, Mūšos str.14, LT-39104 Pasvalys, Lithuania
Diced/ Shredded frozen Cheese „Mozzarella“ 40% fat in dry matter.
Ingredients: cheese Mozzarella (pasteurized milk, salt, starter cultures, microbial rennet), anti-caking agent: starch potato.
Packaged in a protective atmosphere. Nutrition 100 g: energy 1243 kJ /299 kcal; fat 21,5 g, of which: saturates 14,0 g; carbohydrate 1,8 g, of which: sugars 0,5 g, starch 1,3 g; food fibre 0 g, protein 24,5 g, salt 0,8 g. Storage temperature/ Use by: / Net weight:/ L... (Batch No.) / Barcode / Company approval number of veterinary LT67-01P EB

**INSTRUCTION ON DECODING OF A PRODUCTION BATCH** (to ensure traceability of an item): Batch No is packing date.

**DESIGNATION OF THE PRODUCT, CONSUMER GROUPS:** Direct consumption or as an integral part of other food preparation. Use for cooking, ingredients for elaborated dishes, for pizzas. Designed for all groups of consumers, except for consumers who cannot tolerate lactose.

MICROBIOLOGICAL CHARACTERISTICS, RESIDUES OF CONTAMINANTS AND PESTICIDES, LEVEL OF RADIOACTIVITY		
Index	Limit	Legal acts applied to the index
Coagulase positive staphylococci count, cfu/g	<100	CR (Commission Regulation) (EC) Nr.1441/2007;
Escherichia coli, cfu/g	<100	
Listeria monocytogenes	Absent in 25g	
Salmonella	Absent in 25g	-
Coliforms, cfu/g	<100	-
Yeasts and molds, cfu/g	<100	-
Chloramphenicol	Absent	EU CR (EEC) No. 470/2009
Aflatoxin M1*	< 0,05 µg/kg	EU CR (EC) No. 1881/2006
Pb*	< 0,02 mg/kg	
Pesticides	Absent	EU CR (EC) No.839/2008
Strontium 90	125 Bq/kg	Council regulation (EURATOM) No. 2218/89 1989 -07-18 d.
Cesium 137	1000 Bq/kg	

**INFORMATION ABOUT POTENTIAL INCORRECT USE OF THE PRODUCT / STORAGE:**  
Injuring of the storage temperature - change the organoleptic, physico-chemical and microbiological properties.

**PREPARATION AND (OR) TREATMENT BEFORE USAGE OR PROCESSING:**  
No additional processing prior to use is required.

\*residues determined in raw milk according regulation

**INFORMATION ON ALLERGENS** (according to the REGULATION (EU) No 1169/2011): **Milk and products thereof (including lactose);** There is no other allergens or possible traces of them present in the product.

**GMO STATUS** (1829/2003/EC and 1830/2003/ EC): Product is GMO free, and doesn't contain any GMO additives and ingredients.

**INFORMATION ON IONIZING RADIATION** (Directive 1999/2/EC of the European Parliament): The product was not treated with ionizing radiation.

**COMPLIANCE WITH SPECIAL REQUIREMENTS/QUALITY SYSTEMS:** ISO 9001; ISO 14001; FSSC 22000; Halal.

Prepared by:

Coordinated by:

Approved by:

28-08-2018