

1	Item number	5515
	Item description	Züger Mozzarella Perlen 500g SGA

## 2 Address supplier

<b>Züger Frischkäse AG</b>	
Industrie Haslen 9a	
CH-9245 Oberbüren	
Phone	0041 (0) 71 955 98 77
Fax	0041 (0) 71 955 98 74
Homepage	<a href="http://www.frischkaese.ch">www.frischkaese.ch</a>

Responsible sale	Christoph Scherrer
Responsible quality	Heike Kürschner
Contact	<a href="mailto:info@frischkaese.ch">info@frischkaese.ch</a>
Certification	BRC Food Standard Version 7
Organisation	Swiss TS

## Address manufacturer (if not identical with supplier)

-

Phone	
Fax	
Homepage	

### 2.1 Certifications of the product

<input type="checkbox"/>	Bio Suisse
<input type="checkbox"/>	CH-Bio-VO/EU-Bio-VO
<input checked="" type="checkbox"/>	Suisse Garantie
<input checked="" type="checkbox"/>	Vegetarism
<input type="checkbox"/>	Kosher
<input checked="" type="checkbox"/>	Halal

### 2.2 Labels on the product

<input type="checkbox"/>	Bio Suisse logo
<input type="checkbox"/>	Organic logo of the EU
<input checked="" type="checkbox"/>	Suisse Garantie logo
<input type="checkbox"/>	Vegetarism logo
<input type="checkbox"/>	Kosher logo
<input type="checkbox"/>	Halal logo

## 3 General product information

Item description	Züger Mozzarella Perlen 500g SGA
Technical name according to Swiss law	Mozzarella aus pasteurisierter Milch, Vollfett
Technical name according to EU law	Mozzarella from pasteurized milk, full fat
Technical name other	-
Clearance (customs) number	0406.1090
Country of origin	Switzerland
Authorization number / identification mark	CH 5767

Product image	Consumer unit	Trading unit
		

### 3.1 Shelf life

Shelf life (production)	30	days
Shelf life (delivery)	21	days
Opened pack	2	days

### 3.2 Storage conditions

Storage temperature °C	cooled at max. 6 °C
Transport temperature °C	cooled at max. 6 °C
Other storage instructions	-

#### 4 Composition

Ingredients (raw material, ingredients)	E-number	Country of origin	Amount %
Milk	-	CH	99.38%
Salt	-	FR	0.60%
subtotal			99.98%

Processing adjuvants, additives, cultures, enzymes	E-number	Country of origin	Amount %
Microbial rennet	-	FR	0.01%
Acidifier: citric acid	330	CN	0.01%
total			100.00%

#### 5 Allergens

##### 5.1 According to Food Labelling Regulation

	According to recipe		Available in production area		Cross contamination Possible	
	yes	no	yes	no	yes	no
1 Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2 Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3 Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4 Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5 Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6 Milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7 Sojabeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8 Nuts i.e. almond, hazelnut, walnut, cashew, Pecan nut, brazil nut, pistachio nut, macadamia nut und Queensland nut and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9 Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10 Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11 Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12 Sulphur dioxide and sulphites >10 mg/kg or 10 mg/l	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13 Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14 Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

## 5.2 ALBA List

	According to recipe		Available in production area		Cross contamination Possible	
	yes	no	yes	no	yes	no
1 Cow milk protein	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2 Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3 Chicken egg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4 Soy protein	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6 Gluten	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7 Wheat	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8 Rye	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9 Beef	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10 Pig	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11 Chicken	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12 Fish	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13 Crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14 Corn	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15 Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
17 Guar gum	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
18 Nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
19 Nut oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
20 Peanut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
22 Sesame seeds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
24 Glutamate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
25 Sulfides (E220 - E228)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
26 Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
27 Celery	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
28 Carots	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
29 Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
30 Mustard	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
31 Shells	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
32 Snails	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
33 Squid	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

## 6 Nutritional information

	Value	Unit	Calculated	Analyzed
Energy	1023	kJ/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Energy	246	kcal/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fat	18.5	g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
thereof saturated fatty acids	12.3	g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Carbohydrates	1.0	g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
thereof sugars	1.0	g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Protein	18.9	g/100g	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Salt	0.6	g/100g	<input type="checkbox"/>	<input checked="" type="checkbox"/>
-			<input type="checkbox"/>	<input type="checkbox"/>

## 7 Product specifications

### 7.1 Chemical/physical characteristics

Parameter	Target		Unit	Interval	Labor	Method
dry matter	40.0	± 2	%	each batch	internal	NIR
fat content	18.5	± 1.5	%	each batch	internal	NIR
FDM	45.0	min.	%	each batch	internal	calculated
water content calculated by weight of the non-fatty matter	73.6	± 2	%	each batch	internal	calculated
salt content	0.6	± 0.2	%	each batch	internal	potentiometric
pH	5.9	± 0.2	-	each batch	internal	potentiometric
-						

## 7.2 Microbiological characteristics

Parameter	Limit	Unit	Interval	Labor	Method
Listeria monocytogenes	n.n	/ 25g	monitoring	external	external
Salmonella ssp.	n.n	/ 25g	monitoring	external	external
Coagulase positive staphylococci	< 100	CFU/g	monitoring	external	external
Enterobacteriaceae	< 1.000	CFU/g	each batch	internal	SLMB
E.Coli	< 100	CFU/g	each batch	internal	SLMB
Yeasts	< 1.000	CFU/g	monitoring	internal	SLMB
Mould	< 1.000	CFU/g	monitoring	internal	SLMB

## 8 Sensory descriptions

Appearance, color	white to slightly yellow, smooth, closed surface
Odor	milky, neutral to mildly sour
Taste	milky, neutral to mildly sour
Consistency, texture	soft to elastic
Cut / size (mm)	

## 9 Manufacturing / Production and more product information

### General informations

Heat treatment	Pasteurization (73°C / > 15 sec.)
Manufacturing process (short description)	Cheese process, pasta filata, packing
Is the product packed in a protective atmosphere?	no
Note for consumption / Eat note?	suitable for immediate consumption

### Product safety

	yes	no	Note
Is the product integrated into a HACCP concept?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Is the traceability of the product guaranteed in all stages?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Equipment cleaning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	CIP Reinigung
Is the product detected on metal?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	3 [mm] Fe / 3 [mm] non-Fe / 4 [mm] stainless steel
Is the product sieved?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Is there a monitoring of glass and hard plastic parts, as well as the diameter of the Production facilities and its surroundings, where and how is it monitored?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Monitoring by health managers

Residues and contaminants	yes	no	Note
The product described in this specification meets the current requirements of the current Swiss foreign substances and components Regulation (Regulation (EDI) 817.021.23) and Regulation (EC) 1881/2006 on maximum levels for certain contaminants in foodstuffs and Regulation (EC) No. 396/2005 on maximum residue levels of pesticides in or on food and feed (Halogenated solvents, Heavy metals, Aflatoxin M1, OCP, Pyrethroids, PCBs, Dioxins and Dioxin-similar PCBs, QAC)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Semi-annual inspection of raw milk

GMO, radiation & nanotechnology	yes	no	Note
The product was derived from genetically modified organisms or genetically modified products used in the production process?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
the product is guaranteed free of GMO's?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
The product complies with paragraph 5 of Regulation (EDI) 817.02 on food and utensils from 23 November 2005 and Article 12 of Regulation (EC) no. 1829/2003 from 22 September 2003 on genetically modified food and feed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
PCR analyzes are performed to confirm the absence of GMOs of the product?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	annual analyzes
The product and the packaging material is free of Nanotechnology ingredients?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
The product was treated with ionizing radiation?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

9.1 Nutritional information	Yes	No	
Produced <b>without</b> using animal rennet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Cheese produced only with microbial rennet.
ovo-lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients of animal origin, except milk, milk ingredients, eggs, egg ingredients, honey
ovo-vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No ingredients of animal origin, except eggs, egg ingredients, honey
lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients of animal origin, except milk, milk ingredients, honey
vegan-vegetable	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No ingredients of animal origina at all
gluten-free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

10	Identification	Yes	No		Yes	No
	Adress of the producer	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Net weight	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Production date (coded)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Drained weight	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Shelf life	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lot / batch number	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Suggestion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	(7digit: 16 = production year, 12345 = consecutive number)		
	EAN code CU	7640101091755				
	EAN code TU	7640101094480				

## 11 Logistic information

### 11.1 Packaging

Type of packaging	Deep-drawn film
Primary packaging 1	Plastic foil
Primary packaging 2	Plastic foil
Primary packaging 3	-
Secondary packaging	Carton
Palette	EUR palette
other	-

### 11.2 Palette

CU per TU	6
TU per layer	8
Layers per palette	6
TU per palette	48

### 11.3 Packing weight

	Tare (kg)	Drained weight (kg)	Net weight (kg)	Gross weight (kg)
CU	0.024	0.500	0.940	0.964
TU	0.198	3.000	5.640	5.982

Net weight palette (kg)	271
Gross weight palette (kg)	287

### 11.4 Demension

	Length (cm)	Width (cm)	Height (cm)
CU	26.0	10.3	5.9
TU	39.4	29.7	11.9

## 12 General conditions

The product corresponding in composition, manufacture and packaging with all statutory provisions of the Swiss food law, as well as the European Community legislation in the currently valid version

The delivered products are subjected to regular quality control according to the defined product specifications.

All details were provided truthful to the best of knowledge and belief.

The Customer undertakes to treat all communications strictly confidential.

Compliance with this specification is confirmed and documented by regular quality control. Documents and Certificates of Analysis are provided on request.

Züger Frischkäse AG

Oberbüren, Donnerstag, 5. April 2018

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