

MOZZARELLA – TYPE CHEESE

DESCRIPTION: Rennet cheese made from pasteurized milk

PACKING: Product in the form of blocks weighting 2,3 – 2,5 kg net packed in thermoshrinkable foil

PHYSICAL AND CHEMICAL PROPERTIES

FAT:	18 – 22%
FAT IN DRY MATTER:	38 – 42%
MOISTURE:	47 – 51%
SALT:	1.0 – 1.8%
pH:	5.0 – 5.6

MICROBIOLOGICAL PROPERTIES

E.COLI:	<100/g
STAPHYLOCOCCUS AUREUS:	<100/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g

ORGANOLEPTIC PROPERTIES

COLOUR:	cream, white or slightly yellow
TASTE, SMELL:	fresh, slightly acid, salty or piquant, mild
CONSISTENCY:	flesh characteristic of cooked cheese, uniform throughout all the mass, elastic, fibrous, wet with milk liquid
