



MOZARELLA CHEESE WITH DULCE DE LECHE FILLING

1. PRODUCT DENOMINATION

Low Moisture, part skim, Mozzarella Cheese. Sanitary Registration No. RSAD02I92415.

2. PRODUCT DESCRIPTION

Mozzarella cheese, made with and pasteurized part skim milk with dulce de leche filling. Product with closed paste, mild milky flavor, slightly acid, white color combined with dulce de leche (Arequipe).

3. INGREDIENTS

Curd (pasteurized part skim milk, stabilizer (calcium chloride), lactic ferment (Streptococcus thermophilus) and rennet) and salt) and Dulce de Leche Filling.

4. PHYSICOCHEMICAL REQUIREMENTS

Parameter	Minimum	Maximum
Fat in dry matter % weight/weight	20,0	45,0
Moisture % weight/weight	40,0	55,0

5. MICROBIOLOGICAL REQUIREMENTS

Parameter	n	m	M	C
MPN Fecal coliforms CFU / g	3	< 100	-	0
Mold and Yeasts CFU/g	3	100	500	1
Estafilococcus coagulase positive CFU/g	3	1000	3000	1
Salmonella /25 g	3	0	-	0

Where:

Technical Data
Confidential Document



- n = Number of samples to be tested.
- m = Maximum permissible index to identify good quality level.
- M = Maximum index to identify acceptable level of quality.
- c = Number of samples allowed with results between m and M

6. PRESENTATION AND PACKAGING

- Vacuum-packed unit presentation in weights of 65g.
- Primary packaging: High/medium barrier packaging material, transparent, manufactured from a multilayer coextrusion.
- Secondary packaging: Multipack in quantities of 3 or more with intervals of one unit, in half barrier material.
- Packaging: in corrugated cardboard boxes and/or plastic baskets as required.

7. SHELF LIFE

45 days under refrigeration (4°C ±2°C).