



SAP No: 3112117

Holy Cow Cheese Mozz Shred 6 x 2 kg Bags

Fonterra Brands Australia Pty Ltd | Version 7 | Date: 30/5/2025

Product Description

A versatile and free flowing shredded Mozzarella cheese.

Claims and Trademarks

The HOLY COW CHEESE CO logo, FONTERRA DAIRY FOR LIFE logo, ANCHOR logo and FP FOOD PROFESSIONALS logo are trade marks of the Fonterra group of companies. All other trade marks are owned by their right holders.

Suggested Uses

Holy Cow Shredded Mozzarella Cheese is ideal for pizza, paninis and pasta bakes.

Ingredients

Cheese (milk, salt, starter cultures (milk), enzyme), anticaking agent (460), preservative (200).

Allergens & Advisory Statements

Contains: milk

Nutrition Information

NUTRITION INFORMATION		
Servings per package: 80		
Serving size: 25 g		
	Avg. Quantity per 25 g Serving	Avg. Quantity per 100 g
Energy	320 kJ	1280 kJ
Protein	6.2 g	24.9 g
Fat, total	5.7 g	22.7 g
- saturated	3.4 g	13.6 g
Carbohydrate	LESS THAN 1 g	LESS THAN 1 g
- sugars	LESS THAN 1 g	LESS THAN 1 g
Sodium	143 mg	572 mg
Calcium	176 mg (22% RDI*)	703 mg
*Recommended Dietary Intake		

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes (Contains non-animal rennet)
Organic Certified	No

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

Document Controlled by Specifications Administrator.
E-mail: productinfo@fonterra.com

Page 1 of 3



SAP No: 3112117

Holy Cow Cheese Mozz Shred 6 x 2 kg Bags

Fonterra Brands Australia Pty Ltd | Version 7 | Date: 30/5/2025

Typical Organoleptic Analysis

Colour	Pale cream
Odour	Mild, clean, free from foreign odours and taints.
Texture	Firm body and rubbery texture.
Flavour	Characteristic of Mozzarella cheese, slight mild milky flavours.

Typical Physical Analysis

Functionality	Shreds shall be free flowing without clumps.
---------------	--

Typical Microbiological Analysis

Coliforms	< 10 cfu/g
E. coli	< 10 cfu/g
Coagulase Positive Staph	< 50 cfu/g
Yeasts	Maximum 500 cfu/g
Moulds	< 100 cfu/g
Listeria spp	Not Detected/125g
Salmonella	Not Detected/125g

Typical Chemical Analysis

pH at manufacture	5.2 - 5.5
Moisture	44.5 - 49.0 %
Fat in Dry Matter	Minimum 40 %
Salt	1.1 - 1.7%

Packaging Details

APN No	93 10053 10662 0
TUN No	19310053106627
Unit Net Weight	2 kg e
Packaging Format	Cheese is packed into gas flushed plastic barrier bags and packed into a cardboard carton.
Consumer Unit Dimensions (LxWxH)	410.0 x 275.0 x 60.0 (mm)
Consumer Unit per Trading Unit	6
External Carton Dimensions (LxWxH)	397 x 379 x 275 (mm)
Carton Net Weight	12 kg
Carton Gross Weight	12.42 kg
Cartons Per Pallet	36

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

Document Controlled by Specifications Administrator.
E-mail: productinfo@fonterra.com

Page 2 of 3



SAP No: 3112117

Holy Cow Cheese Mozz Shred 6 x 2 kg Bags

Fonterra Brands Australia Pty Ltd | Version 7 | Date: 30/5/2025

Layers Per Pallet	4
Cartons Per Layer	9

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C
Shelf Life	150 Days
Secondary Storage Requirements	After opening remove excess air from pack or store product in an airtight container to prevent cheese drying out. Product can be frozen.
Secondary Storage Conditions	Once opened, consume within 5 days.

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Barrier bag	Best Before words; Best Before Code; Line Code; Time Code; Site Code; Julian Date	Best Before 13/Feb/24 L2 09:48 DC 229
Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Best Before Code; Time Code; Line Code	24/JUL/21 09:47 L1

Country of Origin

Made in Australia from at least 96% Australian ingredients.

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

Fonterra Co-operative Group Limited (Fonterra) and its subsidiaries, affiliates, agents, suppliers and distributors make no representations or warranties of any kind as to the accuracy, adequacy, or completeness of any information and/or opinions contained in this document or that they are suitable for your intended use. The information and/or opinions contained in this document may be changed at any time without notice. Nothing contained in this document should be construed as permission to infringe any intellectual property right or as a warranty of non-infringement of any intellectual property right. Please note that some products and applications may not be available and/or admissible.

Document Controlled by Specifications Administrator.
E-mail: productinfo@fonterra.com