

	Quality Systems, Policies & Procedures Manual Product Specification	
Authorised by: Head of Operations	Revision: Jan'24	Issued on Sep'20
Author: QA Department	Document No: FMMSCH336	

Product Details		
Product	Italian Buffalo Mozzarella	Product Code: BUF 201 BUF202
Product Brand Name & Code	SORI	
Product Description	Frozen traditional Italian Buffalo Mozzarella cheese	
Country of Origin/Manufacture (Including statement on retail label)	Made in Italy	
Pack Size/Weight/ Volume/Length/Count (net)	12 x 125g & 2 x 1 kg	
Ingredients	Pasteurized Buffalo Milk, naturally fermented whey, salt, animal rennet	
Product Characteristics	Typical for the variant	
Product Usage	Table and Cooking Cheese	
Shelf Life	Date on pack frozen life Date on pack thawed life	
Coding (UBD or BBD)	Best Before. Use within 10 days once thawed	
Declared Allergens	Milk	
Genetically Modified Status	None	
Product Handling Storage and Preservation Instructions (Wholesaler)	Keep frozen: -18°C for 18 months frozen life Defrost advice: 2-3 days at 0-5°C	
Product Handling Storage and Preservation Instructions (Consumer)	Keep Chilled 0-5°C Once thawed, seal and use within 10 days Defrost 2-3 days at 0-5°C	
Distribution description	Frozen	
Mandatory & Advisory Warning Statements (As per FSANZ Code 1.2.3)	None	

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Product Formulation		
Product Ingredient	(Quantity %)	Comments
Pasteurized Buffalo Milk	-	-
Naturally Fermented Whey	-	-
Salt	-	-
Animal Rennet	-	-

Nutritional Information

Nutritional Panel - per 100g

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 1084	(g) 13.0	(g): 23.0	(g): 16.0	(g): <1.0	(g):<1.0	(mg): 228	(g): N/A
(Cal): 262							

Nutritional Panel - per 30g

Energy	Protein	Fat Total	Fat Saturated	Carbohydrate Total	Sugars	Sodium	Dietary Fibre
(kJ): 325	(g) 4.0	(g): 7.0	(g): 4.0	(g): <1.0	(g): <1.0	(mg): 57.0	(g): N/A
(Cal): 79							

Microbiological Information

Organism	Coliforms	E. coli	Coagulase Positive Staphylococci	Salmonella	Listeria
Standard	<10/g	<10/g	<100.0g	Absent in cfu/25g	Absent in cfu/25g
Product	<10/g	<10/g	<10.0g	Absent in cfu/25g	Absent in cfu/25g

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Chemical Analysis Information

Fat (FDM)%	Moisture (Average) %	Salt % (Average)	pH (Average)
52.0	65	n/a	5.15-5.30

Organoleptic Criteria

Sensory	Criteria
Appearance	Brined, frozen and packaged
Colour	White-creamy, opaque
Aroma	Fresh-lactic and distinctive
Flavour	Fresh-lactic and acidulous
Texture	Soft-homogenous-clean and holds shape
Other characteristics	Versatile for cooking and table cheese

Product Visual including Label Sample



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