TECHNICAL DATA SHEET

Mozzarella

40 % fat in dry matter · 10 kg blocks (4 × 2.5 kg)

Mozzarella / 40 % FDM

Version **01** | Date **11-11-2026**

1 Product Name or Description

PRODUCT NAME	SPECIES	COMBINED NOMENCLATURE CODE
Mozzarella	Cow milk	**0406 10 30**

COUNTRY OF ORIGIN	IDENTIFICATION MARK	PRODUCTION PLANT
Germany	Stated on the health certificate	EU-approved dairy (Reg. (EC) No 853/2004)

Description	Mozzarella with 40 % fat in dry matter, 10 kg block made of 4 loaves of about 2.5 kg, rindless.
Ingredients	Pasteurised cow's milk, salt, cheese-making cultures, microbial rennet.
Appearance	White to slightly yellow, smooth, rindless; none or only a few holes
Texture	Soft to elastic, compact, fibrous
Taste and smell	Typical, clean, mildly acidic
Lactose	Lactose-free (< 0.1 g / 100 g)

2 Quality Specifications

PHYSICAL AND CHEMICAL ANALYSIS

Parameter	Specification
Fat	min. 21.0 %
Fat in dry matter	min. 40 %
Dry matter	51.0 – 53.0 % (target 52.0 %)
Moisture in fat-free cheese	47.0 – 49.0 %
Salt	0.8 – 1.2 %
pH	5.3 (target)

AVERAGE NUTRITIONAL VALUES PER 100 G

Parameter	Specification
Energy	1270 kJ / 305 kcal
Fat	21.0 g
of which saturates	14.5 g
Carbohydrates	< 0.1 g
Protein	26.0 g
Salt	1.2 g

ATC GROUP Sp. z o.o. · International food trading & sourcing
Aleje Jerozolimskie 109/70, 02-011 Warsaw, Poland · +48 501 351 121 · contact@atcgroup.pl · atcgroup.pl
KRS: 0001021069 · NIP: PL8982289583

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MICROBIOLOGICAL ANALYSIS

Parameter	Specification
Enterobacteriaceae	max. 1,000 cfu/g
E. coli	max. 10 cfu/g
Enterococci	max. 100 cfu/g
Yeasts and moulds	max. 500 cfu/g
Coagulase-positive staphylococci	max. 10 cfu/g
Clostridia	max. 300 cfu/g
Sulphite-reducing clostridia	max. 100 cfu/g
Listeria monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g

3 Packaging

Unit	Details
Unit	10 kg block (4 × approx. 2.5 kg loaves), approx. 500 × 300 × 100 mm
Packing material	Maturing foil PE/PA/PE; no protective atmosphere
Pallet	48 blocks per pallet (8 layers × 6), approx. 480 kg net
Container	40' reefer container; tonnage confirmed on each offer

4 Shelf Life & Storage

- Shelf life: 90 days from production
- Store chilled at ≤ 4 °C
- Rindless, no ripening period

5 Other Parameters

Allergens Milk and products thereof (including lactose).

GMO Not produced from genetically modified organisms.

Documents Health certificate, certificate of analysis and certificate of origin for each shipment. Halal certificate on request, confirmed on each offer.

Transportation Refrigerated (reefer) container, chilled, max. 4 °C. Not frozen unless agreed on the offer.

Note: The electronic version of this document is valid without signature.

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