



## 5206 Züger Mozzarella Stange sliced 400g SGA

### Address supplier

#### Züger Frischkäse AG

Industrie Haslen 9a  
9245 Oberbüren

Tel.-Nr. 0041 (0) 71 955 98 77  
Fax-Nr. 0041 (0) 71 955 98 74  
Homepage [www.frischkaese.ch](http://www.frischkaese.ch)

### Contact

Responsible sale Christoph Scherrer  
Responsible quality Heike Kürschner  
Email [info@frischkaese.ch](mailto:info@frischkaese.ch)  
Authorization number CH 5767  
Certification (GFSI) IFS Food Version 7  
BRC Food Standard Version 8  
Crisis contact  
Contact person 1 Züger Christof, CEO  
0041 (0) 79 431 85 94  
Contact person 2 Kürschner Heike, QMB  
0041 (0) 78 635 11 61



### General product information

Item number 5206  
Item description Züger Mozzarella Stange sliced 400g SGA  
Technical name Mozzarella from pasteurized milk, full fat grade  
(according to Swiss law)  
Technical name Mozzarella from pasteurized milk, full fat grade  
(according to EU law)  
Customs tariff number 0406.1090  
Country of origin Switzerland  
EAN CU 7640101092035  
EAN TU 7640166792307

### Shelf life and storage conditions

Shelf life (production) 33 days  
Shelf life (delivery) 24 days  
Shelf life opened pack 2 days  
Transport and storage temperature between 3°C and 8°C

### Label

Suisse Garantie (certified and declared)  
Halal (certified)



## 5206 Züger Mozzarella Stange sliced 400g SGA

### Ingredients

**MILK** (99,2%) (Switzerland), Salt (0,6%) (Germany),  
Acidifier: Citric acid E330 (0,2%) (China),  
Microbial rennet (0,003%) (France)

### Average nutritional information (2) +23.01

#### 100g contain

Energy kJ	1023	kJ
Energy kcal	246	kcal
Fat	19	g
of which saturated fatty acids	12	g
carbohydrates	1.0	g
of which sugars	1.0	g
Protein	19	g
Salt	0.60	g

### Allergens

According to Food Labelling Regulation the product contains the following allergens:

		According to recipe		Available in production area		Cross contamination possible	
		Yes	No	Yes	No	Yes	No
1	Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2	Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3	Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4	Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5	Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6	Milk and products thereof (including lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7	Sojabeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8	Nuts i.e. almond, hazelnut, walnut, cashew, Pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
9	Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10	Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11	Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12	Sulphur dioxide and sulphites >10 mg/kg or 10 mg/l	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13	Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14	Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>



## 5206 Züger Mozzarella Stange sliced 400g SGA

### Sensory descriptions

Appearance, colour: white to slightly yellow  
Odour: milky, neutral to mildly sour  
Taste: milky, neutral to mildly sour  
Consistency, texture: soft to elastic

Weight per slice: approx. 15 g

### Chemical/physical characteristics

Parameter	Target		Unit	Interval	Lab	Method
dry matter	40	± 2	%	each batch	internal	NIR
fat content	18.5	± 1.5	%	each batch	internal	NIR
FDM	45	mind.	%	each batch	internal	calculated
water content calculated by weight of the non-fatty matter	73.6	± 2	%	each batch	internal	calculated
salt content	0.6	± 0.2	%	each batch	internal	potentiometrisch
sodium content	0.24	-	%	each batch	internal	calculated

### Microbiological characteristics

Parameter	Limit	Unit	Interval	Laboratory
Listeria monocytogenes	n.n.	/ 25 g	monitoring	external
Salmonella ssp.	n.n.	/ 25 g	monitoring	external
coagulase positive staphylococci	< 100	KbE/g	monitoring	external
Enterobacteriaceae	< 100	KbE/g	each batch	internal
E.Coli	< 100	KbE/g	each batch	internal
Yeasts	< 1'000	KbE/g	monitoring	internal
Mould	< 1'000	KbE/g	monitoring	internal



## 5206 Züger Mozzarella Stange sliced 400g SGA

### Nutritional information

	Yes	No	
Produced <b>without</b> using animal rennet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Cheese produced only with microbial rennet
ovo-lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients of animal origin, except milk, milk ingredients, eggs, egg ingredients, honey
ovo-vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No ingredients of animal origin, except eggs, egg ingredients, honey
lacto-vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients of animal origin, except milk, milk ingredients, honey
vegan-vegetable	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No ingredients of animal origina at all
gluten free	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No ingredients containing gluten

### Manufacturing / Production and more product information

Production description	Cheese process, pasta filata, cutting, packing
Heat treatment	Pasteurization (73°C / > 15 sec.)
Consumption note	Suitable for immediate consumption



## 5206 Züger Mozzarella Stange sliced 400g SGA

### Paletting

Number of CU / TU	5
TU per layer	14
Layers per palette	12
TU per palette	168
Palette type	MTV EPAL Wood80x120

### Packaging of the product / CU

All packaging complies with current Swiss and EU legislation

The following documents are available from the primary packaging:

- Declaration of conformity with migration values
- Specifications

Art.Nr.	Packaging Type	Group	Material	kg per PE
520605	Etikette	labels	Paper	0.00022
900001	Folie	films / bags	CPA, PE	0.00474
900352	Folie	films / bags	PET, PE	0.00155

### Packaging of transport unit / TU

Art.Nr.	Packaging type	Group	Material	kg per TU
900398	PU Tablett / Tray	carton box	well carton	0.08400

### Format CU / TU

		Length (cm)	Width (cm)	Height (cm)
CU	PLP Abziehverpackung	7,90	20,10	4,90
TU	PU Tablett / Tray	28.60	22.70	6.00

### Package weight

	Tare (kg)	Drained (kg)	Net (kg)	Gross (kg)
CU	0.0065	.	0.400	0.407
TU	0.1166	.	2.000	2.117

Net weight palette (kg)	336.000
Drained weight palette (kg)	.
Gross weight palette (kg)	376.083

Product picture CU



Product picture TU



Paletting

1	2	3
4	5	6
7		8
9	10	11
12	13	14



## 5206 Züger Mozzarella Stange sliced 400g SGA

### Product safety and foreign object management

The company has implemented a HACCP concept based on the Codex Alimentarius.

There is a monthly glass, knife and hard plastic inspection in the various production departments.

Cleaning is largely done via a CIP system.

The traceability is given at any time via the batch number or the BBD

Batch number structure: 7-digit number: Year of production (e.g. 20 for 2020) and serial number.

### Residues and contaminants

The product described in this specification meets the current requirements of Regulation (EDI) 817.021.23 and Regulation (EC) 396/2005 on maximum residue levels of pesticides in or on products of plant and animal origin. Furthermore, the product complies with the requirements of Regulation (EC) 1881/2006 on maximum levels for certain contaminants in foodstuffs.

Semi-annual tests are carried out on raw milk in an accredited laboratory for the following parameters: halogenated solvents, heavy metals, aflatoxin M1, organochlorine pesticides, pyrethroids, polychlorinated biphenyls, dioxins and dioxin-like polychlorinated biphenyls, quaternary ammonium compounds.

### GMO

This product does not contain any GMO products within the meaning of Section 6 of Regulation (EDI) 817.02 on food and commodities. The article does not contain any ingredients that are subject to labelling requirements in accordance with Article 12 of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003. The product does not contain any additives, enzymes or cultures produced with the aid of genetically modified microorganisms.

An annual PCR analysis for the control of GMO freedom is taken place.

### Nanotechnology

The product and the packaging material are free of nanotechnological components.

### Irradiation

We confirm that our products are not treated with ionizing radiation and do not contain any irradiated ingredients.

The product does not need to be declared as an irradiated product according to article 3 §1 letter q of the regulation (EDI) 817.022.16 (LV) in connection with annex 2 part A number 3 LIV as well as article 17 §5 in connection with annex 6 number 3 of the regulation (EC) 1169/2011 (LMIV).

The product corresponding in composition, manufacture and packaging with all statutory provisions of the Swiss food law, as well as the European Community legislation in the currently valid version.

The delivered products are subjected to regular quality control according to the defined product specifications.

All details were provided truthful to the best of knowledge and belief.

The Customer undertakes to treat all communications strictly confidential.

Compliance with this specification is confirmed and documented by regular quality control.

Documents and Certificates of Analysis are provided on request.

Züger Frischkäse AG

Oberbüren, Donnerstag, 12.01.2023

**- This document has been created electronically and is valid without signature -**