



Mozzarella Sticks [FERT 37920 - 37921]

Prefried & Frozen

Product technical data sheet

Ingredients¹

Mozzarella **cheese** (42%), batter (**wheat** flour, modified maize starch, salt, **buttermilk** powder, maize flour, yeast, raising agents E450-E500), **breadcrumb**, vegetable oils (rapeseed oil, sunflower oil in varying proportions), parsley, water, stabiliser E461.

Cooking instructions

Frozen product (-18°C)	
	Recommended preparation method
Fryer²	2'30 minutes at 175°C/347°F
	Alternative preparation method
Oven⁵	5 minutes at 230°C/446°F

² www.goodfries.eu

Do not exceed frying time.

⁵ *Cooking times can vary slightly according to the power of your oven and the amount that you want to cook.*

Storage

Do not refreeze once thawed

Transport - Storage: -18°C

Storage:

♦ Freezer *** (-18°C):

Several months

(see printing on packing)

Shelf life: 15 months at -18°C

¹Major allergens

[in accordance with Regulation (EU) n° 1169/2011 on the provision of food information to consumers (FIC)]

	Present in product		Risk of cross contamination	
	Yes	No	Yes	No
Cereals containing gluten and products thereof	x			x
Crustaceans and products thereof		x		x
Molluscs and products thereof		x		x
Eggs and products thereof		x		x
Fish and products thereof		x		x
Peanuts and products thereof		x		x
Soya and products thereof		x		x
Milk and dairy products	x			x
Nuts and products thereof		x		x
Celery and products thereof		x		x
Mustard and products thereof		x		x
Lupin and products thereof		x		x
Sesame seeds and products thereof		x		x
Added Sulphur Dioxide expressed as SO ₂ > 10 mg/kg		x		x

Traceability

Production date (batch code composed of 4 digits):

e.g. **L9055**

9 Production year: **2019**
055 Production day: **24 February**

Product specifications

NUTRITIONAL VALUE PER 100 G OF FROZEN PRODUCT		
		RI ³
Energy content (kJ)	1 224	
Energy content (Kcal)	292	15 %
Fats (g)	13.0	19 %
Whereof saturated (g)	8.0	40 %
Carbohydrate (g)	29	11 %
Whereof sugars (g)	3.5	4 %
Fibres (g)	2.5	
Protein (g)	13.5	27 %
Salt (g)	1.7	28 %
<small>³Reference intake of an average adult (8 400 kJ / 2 000 kcal)</small>		
MICROBIOLOGICAL ANALYSES		
	M	
Coliforms	500 CFU/g	
<i>E. coli</i>	100 CFU/g	
<i>Staphylococcus aureus</i>	100 CFU/g	
Yeasts	1 000 CFU/g	
Moulds	1 000 CFU/g	
<i>Listeria monocytogenes</i>	10 CFU/g	
Salmonella	No detection on 25 g	
VISUAL QUALITY		
Average weight per piece	+/- 30 g	

Dietary

	Yes	No
Vegetarian	x	
Lacto-Vegetarian	x	
Vegan		x
Halal	x	
Kosher		x

Certifications

www.lutosa.com/uk/downloading

BRC

Statements

GMO status

Lutosa SA certifies that the product mentioned in this technical data sheet does not contain Genetically Modified Organisms (GMO) and is not concerned with the modification of legislation relative to the labelling of genetically modified foods according to Regulations (EU) nr 1829/2003⁴ and nr 1830/2003⁴.

Ionization and Irradiation status

Lutosa SA certifies that the product mentioned in this technical data sheet has not been ionized or irradiated at any point during the manufacturing process in accordance with Directive 1999/2/EC⁴.

Contaminants

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulations (EU) nr 2023/915⁴ and nr 333/2007⁴.

Pesticides

Lutosa SA certifies that the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 396/2005⁴ on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Directive 91/414/EEC⁴.

Primary packaging

Lutosa SA certifies that the primary packaging used for the conditioning of the product mentioned in this technical data sheet is in accordance with Regulation (EU) nr 1935/2004⁴ on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC⁴ and 89/109/EEC⁴ and with Regulation (EU) nr 1169/2011⁴ on the provision of food information to consumers.

⁴All regulations and directives are available on the following website

http://europa.eu/eu-law/legislation/index_en.htm