

Fiche logistique / Logistieke fiche

Données du produit / Algemene productgegevens / Produktdaten / Product data			
Nom du produit / Produktnaam / Bezeichnung / Trade name FR		Mozzarella prétranchée 400g	
Nom du produit / Produktnaam / Bezeichnung / Trade name NL		Mozzarella voorgesneden 400g	
Réf. Fournisseur / Leverancier Ref. / Lieferant Ref. / Supplier Ref.		1503	
Euro Délices Ref.		3266	
Intrastat		04061050	
Pays d'origine / Land van herkomst / Herkunft / Origin		Suisse	
Marque / Merk / Marke / Brand		Züger	
Nombre de pièce / Aantal stuks / Stück im Karton / Number in box		5	
EAN unité / EAN stuk / EAN Stück / EAN unit (EAN13)		7640101092035	
EAN carton / EAN karton / EAN Karton / EAN carton (EAN14)		07640101092035	
Déclaration d'ingrédients selon la réglementation UE / Ingrediëntendeclaratie zoals EU wetgeving / Zutaten gemäss LMKV / Ingredients according to EU regulation			
Voir fiche technique et étiquette/zie technische fiche en etiket			
Allergènes / Allergenen / Allergene / Allergens			
Voir fiche technique et étiquette/zie technische fiche en etiket			
DLC / THT / MHD / BBD			
garantie livraison chez le client par Euro Délices/gegarandeerd levering bij de klant per Euro Délices Lieferung beim Kunden garantiert beim Euro Délices/Guaranteed delivery bij the customers bij Euro Délices			14
Données logistiques / Logistieke gegevens / Verpackung / Packaging			
Unité de vente / Verkoopseenheid / Verkaufseinheit /		Carton / Karton / box	Bac / Bak / Satte
		Autre / Ander / Andere / Different: _____	
		Poids fixe / Vast gewicht / Egalisiert / Fix weight	
		Poids variable / Variabel gewicht / Variabeles Gewicht / Variable weight	
Dimension du produit / Afmetingen product / Abmessungen Product / Product dimension	20,1	Longeur / Lengte (cm)	
	7,9	Largeur / Breedte (cm)	
	5,2	Hauteur / Hoogte (cm)	
Dimension du carton / Afmetingen karton / Abmessungen Karton / Dimension box	28,6	Longeur / Lengte (cm)	
	22,7	Largeur / Breedte (cm)	
	6	Hauteur / Hoogte (cm)	
Palette / Palet / Palette / Palet	14	Colis/couches / Karton/laag	
	168	Colis/palette / Karton/palet	
	840	Pcs/palette / St/palet	
Données d'emballage / Verpakingsgegevens / Verpackung / Packaging GRAM			
	Q.	Poids / Gewicht / Gewicht / Weight	
Emballage primaire / Primaire verpakking / Primaire Verpackung / Primary packaging			Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
	1	0,003 gr	Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Emballage secondaires / Secondaire verpakking / Secondaire Verpackung / Secondary packaging	10	0,094 gr	Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
			Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Emballage tertiaires / Tertiaire verpakking / Tertiaire Verpackung / Tertiary packaging			Papier ou carton / Papier of karton / Papier oder Karton / Paper or Cardboard
			Plastique / Plastiek / Plasrik / Plastic
			Autres / Andere / Andere / Other
Fournisseur / Leverancier / Lieferant / Supplier			
Données de contact / Contactgegevens / Kontaktdaten / Contact data			
Nom / Naam / Name / Name		Züger Frischkäse GmbH	
Adresse / Adres / Adresse / Adresse		Conrad-Gröber-Strasse10	
Code postal / Postcode / PLZ / ZIP		78464	
Ville / Plaats / Ort / City		Konstanz	
Pays / Land / Land / Country		Deutschland	
Téléphone / Telefoon / Telephon / Telephone		0041 719559877	
Fax		0041 719559874	

Fiche logistique / Logistieke fiche

Numéro d'agrément (produit à base de viande) / Erkenningssummer (dierlijke producten) / Zulassungsnummer (tierische Produkten) / Autorsation number (animal products)	CH5767
Date / datum / Datum / date:	29-11-22
Nom / Naam / Name / Name:	Fabienne Cluts



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.frischkause.ch

Contact

Responsible sale Christoph Scherrer
Responsible quality Heike Kürschner
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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)



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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) +22.04

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	☐	☒	☒	☐	☐	☒
2	Crustaceans and products thereof	☐	☒	☐	☒	☐	☒
3	Eggs and products thereof	☐	☒	☒	☐	☐	☒
4	Fish and products thereof	☐	☒	☐	☒	☐	☒
5	Peanuts and products thereof	☐	☒	☐	☒	☐	☒
6	Milk and products thereof (including lactose)	☒	☐	☒	☐	☐	☒
7	Sojabeans and products thereof	☐	☒	☐	☒	☐	☒
8	Nuts i.e. almond, hazelnut, walnut, cashew, Pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut and products thereof	☐	☒	☒	☐	☐	☒
9	Celery and products thereof	☐	☒	☒	☐	☐	☒
10	Mustard and products thereof	☐	☒	☐	☒	☐	☒
11	Sesame seeds and products thereof	☐	☒	☐	☒	☐	☒
12	Sulphur dioxide and sulphites >10 mg/kg or 10 mg/l	☐	☒	☐	☒	☐	☒
13	Lupine and products thereof	☐	☒	☐	☒	☐	☒
14	Molluscs and products thereof	☐	☒	☐	☒	☐	☒



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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



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Nutritional information

	Yes	No	
Produced without using animal rennet	☒	☐	Cheese produced only with microbial rennet
ovo-lacto-vegetarian	☒	☐	No ingredients of animal origin, except milk, milk ingredients, eggs, egg ingredients, honey
ovo-vegetarian	☐	☒	No ingredients of animal origin, except eggs, egg ingredients, honey
lacto-vegetarian	☒	☐	No ingredients of animal origin, except milk, milk ingredients, honey
vegan-vegetable	☐	☒	No ingredients of animal origina at all
gluten free	☒	☐	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



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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	0.09400

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	0.1266	.	2.000	2.127

Net weight palette (kg)	336.000
Drained weight palette (kg)	.
Gross weight palette (kg)	377.763

Product picture CU



Product picture TU



Paletting

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



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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, 15.09.2022

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