



Mozzarella Powder

PHYSICAL

Taste: typical of mozzarella cheese powder
Color: white & creamy
Smell: typical of mozzarella cheese

CHEMICAL ANALYSIS

Moisture	Max3.5
pH	4.8 - 5.2
Protein	min10
Salt	Max7

MICROBIOLOGICAL ANALYSIS

Total Plate Counts	4.5*10 ⁴ (cfu/g)
Coliforms	max 10 (cfu/g)
<i>E. coli</i>	Negative (g)
<i>Staphylococcus Aureus</i>	Negative (g)
Yeast & Moulds	max 100 (cfu/g)



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PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg
‘big bag’ type of packaging, weight according to the client’s requirements

SHELF LIFE

Product can be kept in an unopened packaging for 12 months,
at temperature below 20 °c and humidity not exceeding 75%

WHERE CAN I BE USED

In sauce, salad dressings, soup, dip, sausage, and snack industries.

ZARRIN SHAD SEPAHAN CO.

Head Office: Flat no 2 , 1st floor, Tak Negin Building, street Sheikh Sadugh (north). Isfahan. Iran

Tel: +983136636864-5 Fax: +983136632867 Mobile: +989124864585

Factory Address: No. 429, 7th Zakaria St, Second Part, Mourcheh Khort Ind. Town, Isfahan- Iran

Factory Phone: +983145642171-2

Fax Factory: +983145642100

E-mail: Info@zarrinshad.com

