



MILK & MILK PRODUCTS SPECIFICATION

Product : Mozzarella Cheese Block

Doc. No.	KMF/QA/SPEC/
Date	06.01.2022
Version	1.0
Page No.	1 of 1

SPECIFICATION FOR MOZZARELLA CHEESE BLOCK

Sl.No.	Parameters	KMF Standards
1	Appearance & Colour	The cheese should possess moderately glossy sheen and creamy to yellow colour. It shall be clean and sound, free from dirt, insect and other contamination.
2	Body & Texture	It is a smooth elastic cheese with a long stranded parallel- orientated fibrous protein structure without evidence of curd granules.
3	Flavour and odour	It shall have a clean, moderately aromatic, nutty like, and pleasantly acidic flavor. Free from off flavour and rancidity.
4	Moisture, %, (m/m)	Max. 60.0
5	Milk Fat on dry basis, %	Min. 35.0
6	Added Salt, percent by mass	Max. 3.0
7	pH	5.2 -5.4
8	Coliform Count /g	Max. 100
9	Escherichia coli/g	< 10
10	Salmonella/25 g	Absent
11	Staphylococcus aureus/g (coagulase positive)	Max. 10
12	Listeria Monocytogenes/25g	Absent
13	Yeast & Mould/g	Max. 100

Chandika		
Prepared by	Verified by	Approved by