



MO5038

Description

100% cow's milk mozzarella block with a mild and delicate creamy taste. It has an elastic texture with an excellent stretching ability. The lower fat and dry matter makes this mozzarella perfect for applications that require perfect baking performance.

Characteristics

Low Dry Matter
 Low Fat
 Fresh mild taste
 Meaty and firm
 Good stretch
 Perfect colouring and blistering

Operational benefits

Easy to shred by hand or industrial shredders.

Key benefits

Fresh mild taste	✓
Meaty and firm	✓
Good stretch	✓
Perfect colouring & blistering	✓
Easy shredding	✓
Easy opening	✓
Consistent stability	✓
Improved stretch	✓
Lower blistering	✓

Mozzarella Block

PRODUCT DESCRIPTION

Recipe	Dry matter	50%
	Fats on dry matter	38%
Allergens	Milk	
Ingredients	Pasteurized cow's milk, salt, microbial rennet, lactic acid starter cultures	
Dietary status	Ovo-lacto vegetarian ; Halal	
Certification	IFS ; ACS ; Halal	

PRODUCT FEATURES

Nutritional value Per 100g	Energy	280 kcal / 1165 kJ
	Fat	20.0 g
	of which saturated fat	13.0 g
	Carbohydrates	0.0 g
	of which sugars	0.0 g
	Protein	25.0 g
	Salt	1.4 g

STORAGE & USAGE

Shelf life	storage at <4°C	max 6 months
	storage at -18°C	max 12 months
Packaging	primary	blue foil
	secondary	2 x 9.6 kg blocks per cardboard box
Weight	9.6 kg	

