



MO5240

#### Description

A creamy consistent block of 100% cow's milk mozzarella, suitable for a variety of applications.

#### Characteristics

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	✓

# Mozzarella Block

## PRODUCT DESCRIPTION

<b>Recipe</b>	Dry matter	52%
	Fats on dry matter	40%
<b>Allergens</b>	Milk	
<b>Ingredients</b>	Pasteurized cow's milk, salt, microbial rennet, lactic acid starter cultures	
<b>Dietary status</b>	Ovo-lacto vegetarian ; Halal	
<b>Certification</b>	IFS ; ACS ; Halal	

## PRODUCT FEATURES

<b>Nutritional value</b> Per 100g	Energy	303 kcal / 1258 kJ
	Fat	22.5 g
	of which saturated fat	15.0 g
	Carbohydrates	0.0 g
	of which sugars	0.0 g
	Protein	25.0 g
	Salt	1.4 g

## STORAGE & USAGE

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