



Mozzarella Block Premium

MO5245+

Description

A premium mozzarella with a rich taste and excellent melt. This mozzarella is perfect for cooking at high heat with excellent spreading characteristics.

Characteristics

Higher in fat
Extra creamy taste
Good stretch
Perfect colouring and blistering

Operational benefits

Easy to shred by hand or industrial shredders.

Key benefits

Rich taste	✓
Good stretch	✓
Perfect colouring & blistering	✓
Easy shredding	✓
Easy opening	✓
Consistent stability	✓
Improved stretch	✓
Lower blistering	✓
Softer mouthfeel	✓

PRODUCT DESCRIPTION

Recipe	Dry matter	52%
	Fats on dry matter	45%
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	316 kcal / 1313 kJ
	Fat	24.0 g
	of which saturated fat	16.0 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	

 **Milcobel**
Premium Ingredients