



MO5340

Description

A firmer, higher dry matter mozzarella that is very easy to shred or slice and is ideal for different baking applications and for formulating in various kinds of processed cheese.

Characteristics

Higher dry matter
Extra firmness
Fresh mild taste
Good stretch
Perfect colouring and blistering

Operational benefits

Easy to shred by hand or industrial shredders.

Key benefits

Fresh mild taste	✓
Good stretch	✓
Perfect colouring & blistering	✓
Superior shredding	✓
Easy opening	✓
Consistent stability	✓
Extended processability	✓

Mozzarella Block Firm

PRODUCT DESCRIPTION

Recipe	Dry matter	53%
	Fats on dry matter	40%
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	305 kcal / 1266 kJ
	Fat	22.5 g
	of which saturated fat	15.0 g
	Carbohydrates	0.0 g
	of which sugars	0.0 g
	Protein	25.5 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