

FROZEN DICED/JULIENNE MOZZARELLA

Description

Stretched cheese obtained by the stretching of the cow's milk curd, frozen as soon as made. Developed specifically for pizzamakers. It is an excellent melting cheese with long stretch and mild taste. It is definitely a superior product in consistency, melting properties and taste. Block cheese is suitable for Pizza and food manufacturers in larger industrial sizes or smaller retail sizes.

Shelf life

12 months from production date

Production Lot

Expiry date

Ingredients

Pasteurized cow's milk, rennet, salt and milk enzymes

Contains

Milk; lactose

Serving Suggestions

For best flavor, place the whole package unopened in warm water (40°C) for about ten minutes before serving. Product subjected to natural weight loss.

Instructions

The frozen product must be stored sealed at -18°C and used before the expiry date. Please defrost the sealed product by keeping it in the fridge at +4°C for about 12 hours and store at +4°C. Use within 5 days from defrosting date in the sealed packaging.

Do not refreeze after defrosting. Once opened, use within 24 hours.

Organoleptic Characteristics

Colour white to pale yellow

Aroma distinct milky and buttery aroma

Taste smooth, semi soft texture with delicate and buttery taste



NUTRITION FACTS		
Average values for 100g		
Calories	218 Kcal	912 Kj
Proteins	22g	44 % GDA*
Tot. Carbohydrates	1g	0.37% GDA*
Tot. Fat	14g	20% GDA*

*Percent Daily Values are based on a 2.000 Calories diet

MICROBIOLOGICAL PARAMETERS	U.M.	AVERAGE VALUES	MAX VALUES*
Tot. Coliforms	Ufc/gr	100	1000
Escherichia Coli	Ufc/gr	<10	100
Staphylococcus Aureus	Ufc/gr	<10	100
Salmonella SPP	Ufc/25gr	0	0
Listeria Monocytogenes	Ufc/25gr	0	0

*Reg. CE 2073/2005

CHEMICAL PARAMETERS	U.M.	VALUES
Moisture	%	65.58
Dry matter	%	34.42



To get our updated technical data sheet from our website please scan the QR code

Pizzeria Range – High Quality Mass Market

Frozen Diced Mozzarella– 2KG



In thermosealed pack
Fresh product BRC-certified

Available sizes: 2kg

Cod. FMCU – VA2

Primary Packaging



Secondary Packaging



Cod.	Freezing Method	Shelf Life (months)	Piece Pack	Net Kg x Pack	Gross Kg x Pack	Packaging (cm)	Packs x Layer	Layers	Total Packs	Net.Kg Pallet	Gro Kg Pallet	Size Pallet (cm)
FMCU-VA2	BQF	12	2	4	4.5	Carton 34x28x18	10	10	100	400	530	80x120x175

Frozen Diced Mozzarella (IQF) – 2.5KG



In thermosealed pack/bag

Available sizes 2.5kg

Cod. MCA – BU25

Primary Packaging



Secondary Packaging



Cod.	Freezing Method	Shelf Life (months)	Piece Pack	Net Kg x Pack	Gross Kg x Pack	Packaging (cm)	Packs x Layer	Layers	Total Packs	Net.Kg Pallet	Gro Kg Pallet	Size Pallet (cm)
MCA-BU25	IQF	12	6	15	16	Carton 53x33x20	4	8	32	480	530	80x120x175

Frozen Julienne Mozzarella – 2KG



In thermosealed pack
Fresh product BRC-certified

Available sizes: 2kg

Cod. FMJU – VA2

Primary Packaging



Secondary Packaging



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