



Mozzarella Block Low Salt

MO5240L

Description

High performing mozzarella block with lower salt and excellent elasticity and stretch. It has excellent blistering characteristics.

Characteristics

Low salt
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	✓

PRODUCT DESCRIPTION

Recipe	Dry matter	52%
	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	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	1.0 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	