

Product Name: Artisanal Wood-Fired Pizza Mozzarella Cheese

Code: AL01-CLPIZ

Packaging: Clipped

Size: Available in 1 Kg blocks

Description:

Artisanal Wood-Fired Pizza Mozzarella Cheese is a premium cheese crafted using traditional methods and high-quality cow's milk. It is specifically designed for wood-fired pizzas, offering exceptional meltability, a delicate smoky flavor, and a creamy texture that elevates every bite.

Ingredients:

- Pasteurized cow's milk
- Salt
- Rennet
- Cheese cultures

Physical Characteristics:

- Appearance: Creamy white color with a hint of golden brown from wood-fired baking
- Texture: Smooth, elastic
- Moisture Content: Typically between 45% to 50%
- Fat Content: Minimum 22%

Nutritional Information (per 100g):

- Energy: 290 kcal
- Protein: 18g
- Carbohydrates: 1g

- of which sugars: 0g
- Fat: 24g
- of which saturated fat: 16g
- Fiber: 0g
- Sodium: 380mg
- Calcium: 450mg

#### Processing:

1. Milk Pasteurization: High-quality cow's milk is pasteurized to ensure safety and quality.
2. Coagulation: Rennet is added to the milk to initiate the coagulation process, forming curds.
3. Cutting and Draining: The curds are cut and drained to separate them from the whey.
4. Stretching and Shaping: The curds are stretched and molded into blocks or shredded for convenience.
5. Wood-Fired Baking: The cheese is delicately baked in wood-fired pizza ovens, imparting a unique smoky flavor.
6. Packaging: The Artisanal Wood-Fired Pizza Mozzarella Cheese is clipped to preserve its freshness and flavor.

#### Usage:

Artisanal Wood-Fired Pizza Mozzarella Cheese is perfect for topping wood-fired pizzas, providing exceptional meltability and a delicious smoky flavor. It can also be used in other dishes such as calzones, paninis, and salads.

#### Storage:

Store Artisanal Wood-Fired Pizza Mozzarella Cheese in its original packaging or an airtight container in the refrigerator at temperatures between 2°C to 4°C (36°F to 39°F). Consume within the recommended shelf life for optimal freshness and flavor.

#### Shelf Life:

The shelf life of Artisanal Wood-Fired Pizza Mozzarella Cheese is typically 45 days when stored under proper refrigeration conditions.

Allergen Information:

Contains milk. Suitable for vegetarians.

Certifications:

- FDA
- Factory license

Please feel free to contact us if you have any further inquiries or require additional information regarding our Artisanal Wood-Fired Pizza Mozzarella Cheese.