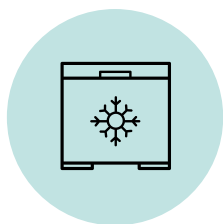


ARLA® PRO

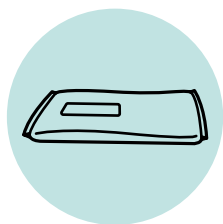
HOW TO THAW CORRECTLY

At Arla Pro, we are committed to ensuring our customers enjoy the optimal experience with our high-quality cheese.

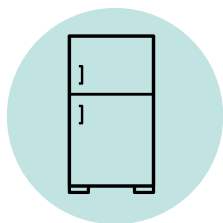
Incorrect thawing can negatively impact the cheese's functionality, affecting meltability, stretch, and browning.



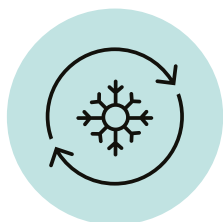
1. Maintain a full cold chain during transportation. Upon arrival, store the products in a freezer at -18°C until ready to start thawing.



2. For thawing, remove the mozzarella cheese from the carton and lay it horizontally on a flat surface. Avoid stacking bags on top of each other.



3. Store bags between 2°C and 5°C for 3 days (72 hours), ensuring they are laid flat.



4. Thaw mozzarella slowly in a temperature controlled environment to avoid temperature fluctuations. Once thawed, store the cheese below 5°C in a sealed bag or container. Use thawed products within 7 days and do not refreeze.

GOOD PRACTICES

- > Marking cartons or individual bags is a sufficient measure for keeping track of the thawing process and shelf-life in general.
- > Check core temperature, should be between $2-5^{\circ}\text{C}$.
- > Check that product is free of ice residue.
- > Properly thawed cheese should not clump together.

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AT HEART

ARLA PRO – PARTNER AT HEART

Arla Pro produces high quality pizza cheese by combining traditional production methods with state of the art technology.

To maintain the high standards of excellence, freshness and functionality we expect from our cheese, we have rigorous quality controls in place. Through following these, one will get the optimal result from our high quality pizza cheese.

