



Mozzarella Large Dice (2kg)

ID 66991

Product description

Arla Pro large diced mozzarella is a thicker cut of mozzarella which gives a slower melt, allowing the pizza base to cook fully before the cheese begins to burn.

Operational benefits

Once cooked, large diced resembles softer mozzarella formats such as buffalo, burrata and fior di latte. With its low moisture content, large diced allows the pizza to be cooked more evenly, giving a crispy base and a golden crust. A 10x10mm cut is a perfect solution for operators who use super-hot pizza ovens.

Nutritional values

ENERGY KCAL	299 kcal
ENERGY KJ	1245 KJ
FAT	22 G
SATURATED FAT	14 G
CARBONHYDRATE	1,0 G
SUGAR	1,0 G
PROTEIN	25 G
SALT	1,4 G

Allergen info

MILK

Ingredient list



Milk, salt, lactic acid culture, rennet (microbial).

Key benefits



- Versatile product
- Minimal clumping
- Optimal meltability

Application




Oven type & settings

	
Traditional	Conveyor
300 °C - 350 °C 4 - 6 min	260 °C - 300 °C 2 - 3 min

Pizza type

	
Thin dough	Deep pan

Serving type

		
Eat in	Delivery	Re-heat

Storage & usage

 No

 MAX 5 °C

 2 KG

Overall performance


Taste

Mild  Strong

Stretch

Low  High

Browning

Pale  Dark brown