

# Mozzarella Block (2.3kg)

ID 45884

## **Product description**

Arla Pro mozzarella, in a flexible block format. Perfect for the pizza purists, a versatile product that can be used across the entire menu. Block is ideal for customisation to create a bespoke blend/shape and authentic looking pizza.

## **Operational benefits**

Block mozzarella can be mixed with local/artisanal cheese to create an individual and unique blend. The handy block shape and size works with industrial graters or can be grated by hand for operators who use super-hot pizza ovens.

## Key benefits

- Versatile product Good meltability
- Ideal for customisation

# Application

Oven type & settings



280 °C - 330 °C 2 - 4 min

Deck

260 °C – 300 °C 2 – 3 min

#### **Nutritional values**

ENERGY KCAL	302 kcal
ENERGY KJ	1258 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

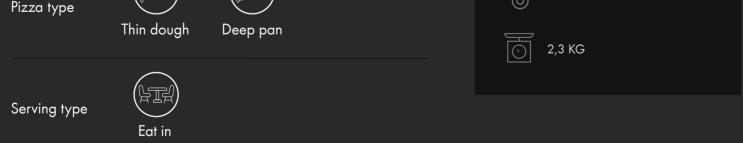
Milk, salt, lactic acid culture, rennet (microbial).

#### Storage & usage

No

\*

MAX 5 °C



### **Overall performance**





