



# 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



Deck

280 °C - 330 °C  
2 - 4 min



Conveyor

260 °C - 300 °C  
2 - 3 min

Pizza type



Thin dough



Deep pan

Serving type



Eat in

## 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



2,3 KG

## Overall performance

### Taste

Mild ▼ Strong

### Stretch

Low ▼ High

### Browning

Pale ▼ Dark brown