ARLA® PRO

Arla Pro Mozzarella Cheese Block 2.3kg

Arla Pro; made specifically with professional chefs & operators in mind. Arla Pro Mozzarella Block is high-quality mozzarella in a versatile easy handle block format that can be used across the menu, ideal for customisation to create a bespoke blend/shape and authentic and unique looking pizza. Can be mixed with local/artisanal cheeses to create an individual blend. Shape and size works with industrial graters to create a Napoli cut or can be grated by hand. A great choice for chefs looking for versatility and personalisation as well as flavour and functionality. For optimal results, we recommend a wood fired, traditional and stone ovens. A versatile product for usage across pizza, in paninis or spinkled on baked pasta dishes for a stretchy texture. Long shelf life on production. Farmer Owned and suitable for vegetarians.

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EAN	Material number
5760466444828	45884 1x2.3 KG

Storage information

Temperature Min: 2 °C. Temperature Max: 5 °C

Ingredients

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

Nutrition per 100 g

Energy	1258 kJ/302 kcal
Fat	21.8 g
Saturated fat	13.9 g
Carbohydrate	1 g
Sugar	1 g
Protein	25 g
Salt	1.40 g
Calcium	751 g