



**Cod.:** 00192

## Fior di Latte Cherries

Mozzarella or Fior di Latte is a type of spun paste cheese made with cow milk. The "Pasta Filata" technique used to make mozzarella is a stretched-curd or pulled-curd process, after the paste is spun the cheese maker cuts a piece off to make mozzarella, and thus the name that derives from the verb mozzare, which means to cut. Milk enzymes and calf rennet are added to the milk to make it curdle, and then the curd is left to rest to increase the acidity contained in it. After the resting period the curd is immersed in boiling water and mixed vigorously to make it stretch, at that point it is cut (mozzata) to obtain the single pieces of mozzarella which are thrown in ice cold water to maintain the shape given by the cheese maker. In this case the "cherries" are stretched and machine made. Can be served cold with tomatoes, salads and raw thinly sliced (julienne), vegetables for "pinzimonio", but can also be used in the preparation of cooked dishes. Best served at room temperature to fully appreciate all its aromas.

---

### Category

Cheese  
Selection  
The fresh

**Unità di misura / Unit of measurement / Unité de mesure:**  
Kilo

**Tipo di confezione / Package Type / Type d'emballage:**  
Heat, sealed pan with water

### Type of milk

Cow

**Peso per confezione / Weight per piece / Poids par pièce:**  
1000 gr

### Milk treatment

Pasteurized milk

**Confezioni per collo / Pieces per box / Pièces par colis:**  
2 trays

### Availability

To order

**Conservazione / Storage conditions / Conservation:**  
Refrigerate from 0°C to +4°C

### Rennet

Animal

**Mezzo di trasporto / Transportation / Transport:**  
Refrigerated from 0°C to +4°C

### Edible crust

Without crust

**Durata del prodotto / Product life in sealed package / Dureé du produit emballé:**  
9 days

**Ordine minimo / Minimum order quantity / Commande minimum:**  
1 box (2 trays)