



Fior di Latte Little Knots

Mozzarella cheese

Cod.: 00191

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 little "pearls" 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.

Ingredients:

Pasteurised cow's MILK, rennet, salt, milk enzymes

Allergens: Milk and milk derivatives

Category:

Cheese, Selection, The fresh

Milk:

Cow

Milk treatment:

Pasteurized milk

Availability:

To order

Milk origin:

Italy

Unit of measurement:

Kilo

Package Type:

Heat, sealed pan with water

Weight per piece:

1000 gr

Pieces per box:

2 trays

Storage conditions:

Refrigerate from 0°C to +4°C

Transportation:

Refrigerated from 0°C to +4°C

Product life in sealed package:

9 days

Minimum order quantity:

1 box (2 trays)

Average nutritional values

per 100g of product

Energetic value:	828,47 kJ / 198,2 kcal
Fat	15 g
of wich saturated fatty acid	10,6 g
Carbohydrates	1,8 g
of wich sugars	1,8 g
Proteine	14,8 g
Salt	0,38 g