



Codice prodotto: 00190

Mozzarella Dough Sheet

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 ripped into thin strips to which boiling water is added, it is mixed vigorously to make it stretch, and at that point it is rolled into sheets and thrown in ice cold water to maintain the shape given by the cheese maker.

Categoria

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

Tipo Di Latte

Cow

Peso per confezione / Weight per piece / Poids par pièce:

1000 gr

Reperibilità

To order

Confezioni per collo / Pieces per box / Pièces par colis:

2 trays

Caglio

Animal

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Edibilità Crosta

Without crust

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

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)