



PALATINA MELT

Mozzarella with added palm Oil and Starch (IQF)

Palatina Melt is the best value product within the range; a specialist product which combines Mozzarella and palm oil and offers comparable performance across a range of cooking applications. TCS TechnologyTM allows the product to deliver evenly distributed Mozzarella throughout the product, offering similar benefits to natural Mozzarella.

Uses: Palatina Melt can be used by chefs for the creation of pizza toppings, pasta dishes, ready meals, toppings, bakery products and many more.

Why Palatina Melt?

- Flavour - mild creamy flavour
- Clean taste
- Consistent shred
- No fines - reduces waste
- Generous melt
- Free Flowing
- Good Stretch
- Great coverage
- Browns well

Product Information

Product:	Palatina Melt (with added starch)
Ingredients:	Mozzarella, Palm Oil & Starch
Unit Weight:	2kg
No. of Units per box:	6
Shelf Life:	12 Months (frozen)
Max shelf life on opening	48hrs if kept chilled
Storage:	-18°C +/-2°C
Shred:	4mm x 4mm x 15 - 19mm long
Origin:	Made in UK
Typical Moisture Content:	47%
Typical Fat Content:	25.5%
Typical PH Level:	5.7%
Halal Approved:	YES