



SHREDDED MOZZARELLA & CHEDDAR

A blend of Mozzarella & Cheddar IQF

Palatina Mozzarella & Cheddar provides a rich and creamy flavour. It has an outstanding appearance once cooked which melts to give excellent texture, coverage and stretch.

Uses: Palatina Mozzarella & Cheddar can be used by chefs for the creation of pizzas, lasagne, sandwiches, quiches, salads, bakery products and many more.

Why Palatina Shredded Mozzarella & Cheddar?

- No fines - reduces waste
- Consistent shred, free flow
- Appearance - smooth surface with a long dice
- Colour - creamy white
- Flavour- rich and creamy
- Texture - smooth and slightly elastic
- Aroma - clean, mild aroma
- Great stretch
- Homogeneous melt & spread
- Browns well

Product Information

Product:	Palatina Mozzarella & Cheddar
Ingredients:	Mozzarella, Cheddar & Potato 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:	49%
Typical Fat Content:	22%
Typical PH Level:	5.5%
Halal Approved:	YES