



**LOSURDO® BEL CAPRI  
MOZZARELLA STRING CURD  
PRODUCT INFORMATION**

**PRODUCT DESCRIPTION**

String curd is a semi-soft to slightly firm whole milk curd. This product is used for reprocessing to make Fresh Mozzarella and String Cheese.

**INGREDIENT STATEMENT (as appears on label)**

Pasteurized Milk, Vinegar, Salt, and Enzymes

**PRODUCT TYPE**

Cow Milk based

**ALLERGEN INFORMATION**

Contains: Milk.

**SHELF LIFE**

30 days in original vacuum packed bag

**PACKAGING INFORMATION**

This cheese is packaged in the following way:

Packaging:	Pallet Configuration:	Box Dimension:			Cubic Feet:
		Height	Width	Length	
22.5 lb bags	10 per Block	5 ½	18 ¼"	10 ¼"	.595
45 lb split	5 per Block	5 ½	17 ¾	19 ½	1.102

String Curd is packed in clear bags.

Each block is stretch wrapped and pallet height depends on order size

**SHIPPING & STORAGE**

Store at a temperature range of 32F to 38F. This product must not be frozen.  
The carrier & storage facilities shall be maintained in sanitary conditions.

**CODE FORMAT**

Code for Mozzarella Curd appears on the product packaging box and includes the vat number and product pack date. Example: Vat 3 1-5-04.

**INTENDED USE**

Used in food service as an ingredient



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**PRODUCT ANALYSIS**

Chemical	Moisture:	51% +/-4%
	Butterfat:	22% +/-4%
Microbiological	CFU (Colony forming Units)	
	Coliform:	<10 per CFU/g
	Aerobic:	<10,000 CFU/g
	Yeast:	<100 CFU/g
	Mold:	<100 CFU/g

Initial Release: 11/12/13  
Revision Level:  
Revision Date:

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