



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

PRODUCT DESCRIPTION																
Fresh Mozzarella 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																
<p>This cheese is packaged in the following way:</p> <table border="0"> <thead> <tr> <th rowspan="2">Packaging:</th> <th rowspan="2">Pallet Configuration:</th> <th colspan="3">Box Dimension:</th> <th rowspan="2">Cubic Feet:</th> </tr> <tr> <th>Height</th> <th>Width</th> <th>Length</th> </tr> </thead> <tbody> <tr> <td>40 lb split</td> <td>5 per Block</td> <td>5</td> <td>17 ¾</td> <td>19 1/4</td> <td>.989</td> </tr> </tbody> </table> <p>Fresh Mozzarella Curd is packed in clear bags. Each block is stretch wrapped and pallet height depends on order size</p>		Packaging:	Pallet Configuration:	Box Dimension:			Cubic Feet:	Height	Width	Length	40 lb split	5 per Block	5	17 ¾	19 1/4	.989
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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:	55% +/-4%
	Butterfat:	24% +/-4%
Microbiological	CFU (Colony forming Units)	
	Coliform:	<10 per CFU/g
	Aerobic:	<10,000 CFU/g
	Yeast:	<100 CFU/g
	Mold:	<100 CFU/g