



Belgioioso
16061 - Fresh Mozzarella Curd Block

Platinum Label Fresh Mozzarella Curd is produced using our authentic Italian recipe and the highest quality cow's milk in Wisconsin. Our special recipe also adds cream for a sweeter, richer flavor.



Nutrition Facts

Servings per Container 320
Serving size 1.00Z (1oz)

Amount per serving
Calories 80

% Daily Value*	
Total Fat 7g	9%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 20mg	7%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 0mg	0%
Potassium 20mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Platinum Label Fresh Mozzarella Curd is produced using our authentic Italian recipe and the highest quality cow's milk in Wisconsin. Our special recipe also adds cream for a sweeter, richer flavor. This premium curd is made to order, which guarantees optimum freshness and taste. This Platinum Label Fresh Mozzarella Curd allows you to create a richer, creamier cheese as the curd is heated, stretched and formed in individualized shapes.

Ingredients

Pasteurized Milk and Cream,
Vinegar, Enzymes.
Contains: Milk

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated until ready to use.

Serving Suggestions

Cut the curd into small 1/2 inch pieces. Pour hot water (175 to 180 degrees) around the side of the bowl to cover curd. Let sit for 2 minutes and drain the water out (this is called the 1st cooking). Add 1 Tbsp of salt for every lbs. of curd. Pour hot water (175 to 180 degrees) around the side of the bowl to cover curd (this is called the 2nd cooking). Stretch, mold curd into balls, logs or braids. Cool formed shapes by placing them into ice water. Let cool for 10 - 15 minutes. After cheese is cooled, it can be eaten or stored in a salted brine solution.

Prep & Cooking Suggestions

Cut into 1/2" pieces & place in large bowl. Pour hot water (180 deg.) around side of the bowl to cover curd. Set for 2 min. Drain water (1st cooking). Add 1 Tbsp of salt for every lb. of curd. Pour hot water around side of the bowl to cover curd (2nd cooking). Stretch, mold into ball, log or braids. Place in ice water for 10-15 min. Cooled curd can be eaten or stored in a salted brine solution.

✍ Product Specifications

Brand	Manufacturer	Product Category
Belgioioso	Belgioioso Cheese Inc	Cheese

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	#01182	16061	90031142011824		2/20 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
41.71lb	40lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.63in	16.13in	6.56in	1.08ft3	6x8	18days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	80	Total Fat	7g	Sodium	0mg
Protein	5	Trans Fats		Calcium	100mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	20mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

