



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 is set 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(U)           |    | 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

