

MOZZARELLA CURD

(115411) Frozèn



NZMP Mozzarella Curd is a frozen, unstretched natural cheese, designed specifically for further processing into natural or processed Mozzarella. NZMP Mozzarella Curd is frozen shortly after manufacture to ensure it delivers consistently high levels of functional protein. It delivers excellent stretch, melt and blister properties on use in application.

Product Characteristics

- White to yellow colour.
- Bland, slightly acetic flavour.
- Curdy texture.

Suggested Uses

- Processed Cheese applications.
- Natural or processed Mozzarella manufacture.

For best functional performance it is recommended that the cheese is used within 12 months from its date of manufacture, provided the cheese is stored at its recommended temperature of -10°C.

Packaging

Each block is vacuum packed and sealed in a co-extruded barrier film. The blocks are then packed in a multi-lingual corrugated cardboard case and stacked onto a slip-sheet.

Net Weight	20.0 kg
Gross Weight	20.735 kg

Storage and Handling

Frozen product should be stored and transported at -10°C or below.

Once thawed, do not refreeze. Store at 2°C or colder and use within 14 days of thawing.

Typical Chemical Analysis

Fat in dry matter (g/100g)	38.7
pH (at 72 hours)	5.45

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Protein (N x 6.38) (g/100g)	28.5
Moisture (g/100g)	46.6
Fat (g/100g)	20.7
Total Carbohydrate (g/100g)	<0.3
Salt (g/100g)	1.2
Minerals & lactate (g/100g)	3.1

Typical Nutritional Analysis

Energy (kJ/100g)	1273
Calories (kcal/100g)	304
Saturated fats (g/100g)	13.7
Trans fats (g/100g)	1.0
Cholesterol (mg/100g)	52
Total carbohydrates (lactose) (g/100g)	<0.3
Fibre (g/100g)	Nil
Sodium (mg/100g)	472
Calcium (mg/100g)	850

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(115411) Frozen



Typical Physical Properties

Colour	White to yellow
Flavour	Bland, slightly acetic
Texture	Firm, curdy

Typical Microbiological Analysis

Coagulase Positive Staphylococci Aureus (/g)	<100
Escherichia coli (/g)	Not Detected
Listeria (/125g)	Not Detected
Salmonella (/125g)	Not Detected

Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

Compliance

- Halal
- MUI Halal
- Vegetarian

Ingredients

- Pasteurised cow's milk
- Salt
- Cultures
- Microbial Coagulating enzyme
- Acetic Acid (E260)

Suggested Labelling

Mozzarella Curd

Allergens: Contains Milk and Dairy products.

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

Best Before Date

Cheese is a living product, which continues to ripen and develop from the date of manufacture until it is consumed. Within the best before date range, there is a window of optimum performance for different applications where the cheese has the correct balance of flavour and functional performance. Cheese remains safe to consume up to the best before date, providing that the product is stored in its original packaging and in accordance with Fonterra recommended storage conditions.

The best before date jet coded on the cartons is 1094 days (3 years) from date of manufacture.



Product Summary: **Mozzarella Curd**



Ingredient overview

NZMP Mozzarella Curd is a functional, cost-effective cheese ingredient designed specifically for further processing into processed mozzarella. An unstretched, natural mozzarella curd, it is frozen shortly after manufacture to ensure it delivers consistently high levels of functional protein.

NZMP Mozzarella Curd, when used in a processed cheese formulation, has a mild, natural mozzarella flavour and excellent stretch, melt and blister properties. This makes it the ideal ingredient for a range of processed mozzarella applications.

Key features

- ✓ Light yellow colour which is characteristic of cheese made from grass-fed cows milk.
- ✓ Mild, natural mozzarella flavour appealing to a range of customer preferences.
- ✓ Excellent stretch, melt and blister properties in final application.
- ✓ Frozen to maintain optimum functionality.

Ideal applications



Processed mozzarella manufacture.



Processed cheese applications.



Curd extension for natural mozzarella production.



This dairy ingredient is made from the milk of New Zealand cows who can graze outdoors on the grass of open pastures, as nature intended.

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Key benefits

- **Cost effective**

A lower cost alternative to natural mozzarella and other mozzarella-type cheeses.

- **Great functionality**

Delivers equal performance to natural mozzarella and superior performance to non-mozzarella alternatives, such as Cheddar, in processed mozzarella applications.

This includes a high level of stretch and ideal oil-off and blistering in melted applications.

- **Natural flavour**

Provides a superior natural dairy flavour over other non-mozzarella alternatives.

- **Flexible**

Can be utilised in varied amounts to achieve the desired cost and functionality of the final product. Can also be blended with natural cheese curd without compromising flavour and functionality to cost effectively extend total volume of mozzarella.

- **Unique New Zealand ingredient**

A unique ingredient, manufactured only by Fonterra New Zealand and made with the milk from cows that are grass-fed in New Zealand.

Additional information



Product should be stored and transported frozen.



Recommended to use within 12 months of manufacture.

Talk to the dairy ingredient experts

We're passionate about sharing our deep dairy expertise to help you grow your business. Talk to us today about your dairy ingredient needs.

To find out more about our prototype ingredients please visit nzmp.com