

How to care for Mozzarella

These steps are essential for the best results

4 Mandatory steps



Frozen mozzarella must always be stored and transported at **-9°C** or below.



Thaw the mozzarella **slowly** in a temperature controlled room with good air circulation.



Thawing temperature should be between **0-4°C**.



Thawed slowly: pallet **10-20 days**, single carton **72 hours**.



If you store and thaw correctly, the mozzarella will shred well.



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3 Variable steps



Use the appropriate oven.



Use the right amount of cheese.



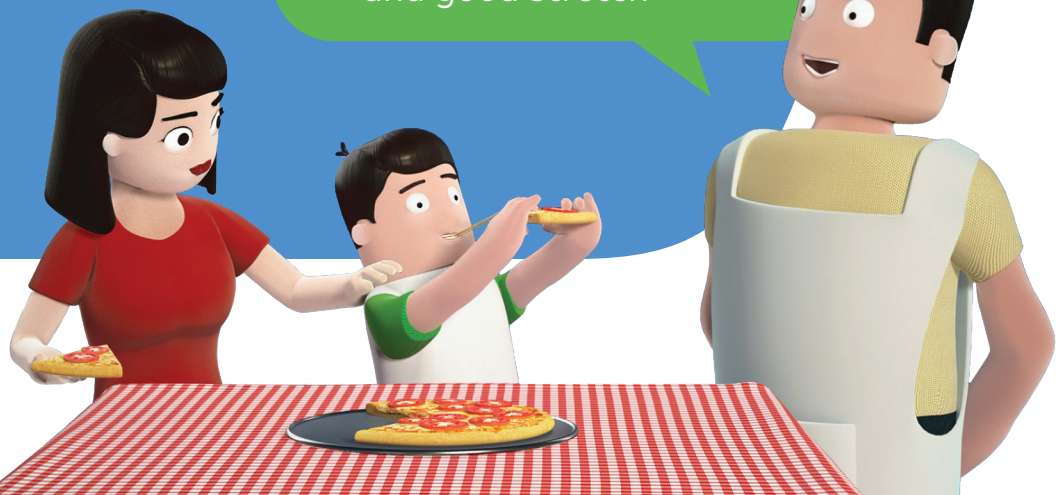
Cook at the optimal temperature and time.

For example, a 9 inch pizza

- ✓ 100-145g cheese
- ✓ Conveyor belt or deck oven
- ✓ Temperature 235°C
- ✓ Cook for 5 minutes 45 seconds

Your customers will love it!

- Good melt
- Good browning
- Good blister size
- Good blister distribution and good stretch



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