

PERFECT ITALIANO™ TRADITIONAL SHREDDED MOZZARELLA

SUPERIOR STRETCH. PERFECT FOR PERFORMANCE.

Traditionally made, Perfect Italiano Traditional Mozzarella is a premium Italian style cheese that has a rich cheesy flavour to give your pizzas the perfect taste, whilst maintaining that long stretch customers love. Conveniently shredded and made to give your dish excellent coverage with even blistering and a golden brown finish for the perfect pizza every single time.

FORMAT

6kg



OVEN PERFORMANCE

Impinger/Conveyor Oven:

- Pre-baked dough:
210°C for 5 minutes
- Fresh dough:
290°C for 3 minutes

Convection/Combi Oven:

- Pre-baked dough:
220°C for 6 minutes
- Fresh dough:
240°C for 5 minutes

PRODUCT CHARACTERISTICS



**Incredible
stretch**



**Minimal
oiling off**



**Consistent
melt**

Ideal for pizza, lasagne, pasta and baked dishes.

