



A moist elastic textured cheese, with a slightly salty, bland taste and pleasant aroma. Because of its elasticity and inherent texture, the cheese becomes stringy when melted, making it the perfect topping on dishes such as Pizza and Lasagna.

Ingredients:

Pasteurised Cows Milk, Salt, Starter Culture, Rennet

Shelf Life:

Format Dependent

Packaging:

Product to be supplied in food grade cardboard boxes with a heat sealed, clear plastic pouch. This will be subject to change depending on the format purchased.

Brand:

Giovanni's

Available Formats

Grating

Slicing

Cutting

[ContactPDF](#) [1]

Nutritional Information

Energy KJ/Kcal	Protein	Carbohydrate	of which sugars	Fat	of which saturates	Fibre	Sodium	Salt
1241KJ/298Kcal	24.7g	0.8g	0.8g	21.6g	13.8g	0g	0.56g	1.5g

Quality Assurance:

Packed in a protective atmosphere

Store below 5°C

Serve at Room Temperature

Once opened, consume within 5 days

All our cheese is produced to the highest European standards, and full specifications and quality control measures are available on request.

Suitable for Vegetarians

Allergens:

Milk

Manufacturing Site and Health Mark:

Nantwich Cheese Co Ltd, Waymills Industrial Estate, Whitchurch, Shropshire, SY13 1TT UK US043 EC

Grated Pack Size:

Pack Size Kg per Pallet Cases Per Pallet

10x1kg	500	50
6x2kg	600	50
2x5kg	600	60

[Mozzarella](#) [2]

Source URL: <http://nantwichcheese.co.uk/cheese/mozzarella>