

Grated Mozzarella 2kg

UNIT: Per kg



Description

Mozzarella - Grated pure, creamy, slightly sourish. Moderately firm bodied but malleable. Close and smooth textured.

Our wide range of 24 hard and soft cheeses offers superior freshness, quality and are available in a choice block, sliced and grated formats. CHEF Approved grated cheese is formulated for the pizza, catering, wholesale and foodservice sectors and our 5kg and 2.5kg blocks are produced with a consistent quality for grating and slicing.

Our Mozzarella is the chef's choice for authentic pizza and lasagne. The nation's favourite, Cheddar, is available in mild or mature, white and coloured, as well as grated and sliced. Latest additions to our 1kg sliced range include Mature White Cheddar, Monterey Jack and Emmental.



Allergen Information





























Specifications

Nutrition

Typical Values	Per 100g/ml	
Energy	1262 kJ	
	302 kcal	
Fat	23 g	
- of which saturates	14 g	
Carbohydrates	0.1 g	
- of which sugars	0.1 g	
Fibre	g	
Protein	26 g	
Salt	1.5 g	

Allergens

Contains Cereal	No
Contains Gluten	-
Contains Milk	Yes
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	No
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	No
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains Sulphur Dioxide	No

Dietary Information

	Dictary information	
No	Suitable for Vegetarians	Yes
-	Suitable for Vegans	No
Yes	Suitable for Sufferers of Lactose	No
No	Intolerance	
No	Suitable for Coeliacs	Yes
No	Approved for a Halal Diet	No
No	Approved for a Kosher Diet	No
No		
No		
No		
Nο		

Ingredients

Pasteurised Full Fat MILK, Salt, Starter Culture, Vegetarian Rennet (Microbial) Added Ingredients Potato Starch (Anti Caking Agent)

Directions for Use Storage Instructions

Ready to consume

Keep refrigerated. Use within 72 hours of opening

Packaging

GTIN: 5060392095317 Inner GTIN: 5060392095300 Weight/Volume: 2kg Packaging Type: Polythene Bag Country of Origin

United Kingdom ()

All Allergen and Nutrition information drawn from www.erudus.com on 04/08/2025