

Mozzarella / Cheddar Grated 70/30

2kg

UNIT: Per kg



Description

Cheddar is slightly creamy colour in comparison to the lighter mozzarella. Cheese is rich and creamy, slightly sourish flavour typically composite of the mozzarella. Moderately firm and malleable, ...

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















Celery













Specifications

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Typical Values	Per 100g/ml	
Energy	1564 kJ	
	374 kcal	
Fat	30.53 g	
- of which saturates	19.35 g	
Carbohydrates	0.1 g	
- of which sugars	0.1 g	
Fibre	g	
Protein	25.15 g	
Salt	1.6 g	

Allergens

Contains Molluscs

Contains Sulphur Dioxide

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

Dietary Information

	Dietary 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		

Ingredients

Pasteurised Full Fat MILK, Salt, Rennet, Starter. Added Ingredients -

Directions for Use

No

No

Ready to consume

Storage Instructions

Keep refrigerated. Use within 72 hours of opening

Packaging

GTIN: 5060392095331 Inner GTIN: 5060392095324 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