



IQF MOZZARELLA Pearls

IQF Mozzarella pearls is a stretched curd cheese made from pasteurized cow's milk.

Every pearl is molded individually for greater **consistency in weight** and quick frozen individually to **stop the ageing process**.

The nice pearl shape makes it an **ideal ingredient** for a wide variety of recipes. **Product loss is virtually nil** and offers a **big advantage** over the handling of chilled Mozzarella with related brine and shelf life issues. Kitchen professionals can design **new recipes** and keep a **tight control on costs**.

The product is **cleverly portioned** in pearls and **very easy to use**.



This product offers all the advantages associated with IQF Cheese products:

- ☑ Taste and texture identical to the original product
- ☑ Stable and reliable quality, bag after bag
- ☑ Fixed ingredient cost thanks to simple portion control
- ☑ Easy handling, frozen or thawed
- ☑ No clumping and no anti-caking agents added
- ☑ Efficient stock management with minimum 12 months shelf life



Appearance	paste is white, smoothly molded with no openings
Texture (defrosted)	supple and elastic but typically fibrous when cut
Pearl weight	1, 5 or 10 gram, variable (+/- 1g)
Pearl dimensions	Ø 9, 19 or 25 mm, slightly irregular shape
Taste	mild and milky

Ingredients	percentage	country of origin
pasteurized cow's milk	99,510 %	Germany
salt	0,400 %	Germany
citric acid	0,080 %	Germany
microbial rennet	0,010 %	Germany

Nutritional data	per 100 g
Energetic value	924 kJ - 222 kcal
Proteins	18,0 g
Fat	16,0 g
Of which saturates	10,9 g
Trans fat	0,40 g
Cholesterol	42,5 mg
Carbohydrates	1,5 g
Of which sugar	1,5 g
Sodium	160 mg
Fibers	0,0 g

Microbiology	Typical per	Rejection
Coliforms	< 10 cfu/g	≤ 50 cfu/g
Yeasts	< 10 cfu/g	≤ 50 cfu/g
Molds	< 10 cfu/g	≤ 50 cfu/g
Bacillus cereus	< 100 cfu/g	≤ 100 cfu/g
Enterobacteriaceae	< 10 cfu/g	≤ 50 cfu/g
S. aureus	< 10 cfu/g	≤ 10 cfu/g
E. coli	< 10 cfu/g	≤ 10 cfu/g
Listeria monocytogenes	abs. /25g	abs. /25g
Salmonella	abs. /25g	abs. /25g

Analysis	typical
Dry matter	38.0%
Fat total	16.0%
Fat on dry matter	42.0%
Salt (NaCl)	0,4%
pH	5,9



Packing	PE heat-sealed opaque bags of 1 or 5 Kg net each 6 x 1 Kg per carton 72 cartons per Euro pallet 2 x 5 Kg per carton 56 cartons per Euro pallet
Shelf life	18 months at -18° Celsius Inkjet on bag , DD.MM.YY format
Shelf life defrosted	4 days at + 2 to 6° Celsius Do not freeze again
Customs chapter	0406 10 20
Origin	Germany
Major allergens	milk-protein, lactose
Declaration	product does not contain any ingredient, flavouring or additive from GMO origin as defined by current EU legislation

