

## Calabro Whole Milk Mozzarella-Cuts

This low moisture Mozzarella is made using a natural fermentation process, which produces a consistent melt and flavorful, buttery flavor. It has a denser texture and a tangier, saltier flavor than mild, milky fresh mozzarella. Its most popular use is on top of pizza, but it can be sliced or grated and added to lasagna, sandwiches, quiche, dips, and so much more. It is also great for cheese platters and snacking.



### Product Details

<b>Item</b>	015477
<b>Brand</b>	Calabro
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	8 OZ
<b>Case GTIN/EAN/UPC</b>	071715001323
<b>Unit UPC</b>	071715001323
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	90 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	7.1 LB
<b>Ingredients</b>	Pasteurized whole milk, skim milk, culture, salt, rennet.