

HANDPICKED QUALITY

**MASTERS
FROM EUROPE**



ITALIAN MOZZARELLA

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DESCRIPTION

Made with 100% Italian cow milk, this mozzarella ball is as authentic as it gets. We have found the way to deliver Italy's most well known fresh cheese to all corners of the world. By using a special production process, this mozzarella can be stored up to 365 days with no loss in quality. After defrosting, the remaining shelf life is 20 days.



GENERAL

Product Cow milk mozzarella

Country of origin Italy

Flavours

PACKAGING

Unit 125g (other sizes upon request)

Carton 20 units

Weight 2.5 kg

Dimensions carton 395 x 190 x 140 mm (L x W x H)

Pallet type Block (100 x 120 cm)

Pallet configuration 210 cartons

boxes per layer 15

layers per pallet 14

MOQ 630 cartons

STORAGE

Shelf life: 12 months after production, 20 days after defrosting

Storage conditions: Frozen (-18 °C) or Chilled (+4 °C)

CERTIFICATIONS



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Tell us what you're looking for
and we'll work with you to find
the optimal product solution.

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