



# SOFT CHEESE “MOZZARELLA”



**12 MONTHS**  
STORAGE LIFE WHEN FROZEN



SUITABLE  
**FOR HORECA**

Soft cheese “Mozzarella” Slavia® is made on the modern equipment from cow’s milk with adding bacterial starter culture, microbial enzyme preparation and salt. This product can be produced with 40%, 45%, and 50% fat in dry matter.

“Mozzarella” Slavia® is available in 2 kg and 4 kg blocks, packed in vacuum film without brine, and is sold in frozen form. The product’s storage life without losing its properties is up to 12 months at a temperature from -20 °C to -15 °C. After defrosting “Mozzarella” can be stored in the refrigerator for up to 1 month.

Soft cheese “Mozzarella” Slavia® has ductile consistency, homogeneous, layered and elastic structure and delicate, neutral taste inherent in classic mozzarella. This product is ideal to use in HORECA and is especially good for cooking Italian food: pizza, lasagna, different salads, casseroles, bakeries and other dishes.

Product name	Fat in dry matter, %	Form, weight	Packaging size, cm
Soft cheese “Mozzarella”	40 / 45 / 50	block, 2 kg	28×14×8.5
	40 / 45 / 50	block, 4 kg	14×14×8.5

Storage conditions		
Relative humidity	Temperature	Term of storage
up to 80%	-20...-15 °C	12 months*
(85±5) %	-4...0 °C	6 months
	0...+6 °C	4 months

\* After defrosting the cheese must be stored at a relative humidity of 80% and a temperature between 0°C and +6°C for up to 35 days.



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