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A mozzarella cheese with added vegetable fat that exhibits excellent melt, shred and stretch characteristics. To be used as a direct or partial replacement for mozzarella cheese.

- Nutritionally equivalent to Mozzarella
- 12 months chilled shelf life due to hermetically sealed packaging
- No deterioration in product performance
  - Shreds and Melts on Day 1 as Day 365
- Represents a significant cost saving versus Mozzarella
- Stays softer for longer on the pizza. No gummy Mozzarella on delivered pizzas
- Pasteurised
- Produced in a FSSC22000 approved state of the art facility under strict HACCP conditions
- ZA certified for export to all countries
- Halaal
- Available in 2kg loaf or 10kg block
- Also available diced, shredded or grated
- Grated blends with Cheddar and other cheeses available
- Less saturated fat than Mozzarella