



# UNIVERSAL MOZZARELLA

**Universal Shredded Mozzarella is characterised by its creamy texture, mild flavour, consistent blistering and coverage. It's the perfect mozzarella for your pizzas, lasagnas and more.**

Our Shredded Mozzarella delivers a superior melting profile that won't leave your crusts soggy, or any floury aftertaste in the mouth. Its supple texture gives the cheese a dependable stretch and pull that won't burn, making it a sure-fire crowd pleaser.

## CONSISTENTLY GOOD EVERYDAY



### **AUTHENTIC**

Captures the creaminess of traditional mozzarella cheese.

### **STRIKING**

Great coverage when melted, blisters evenly to a golden-brown colour.

### **CONSISTENT**

Evenly shredded to deliver a dependable pull and stretch.

### **VERSATILE**

Perfect for pizzas, lasagna, meatball subs, eggplant parmigiana and cannelloni.

## PRODUCT

Universal Shredded Mozzarella is characterised by its lighter colour, creamy texture, flavour profile, consistent blistering and coverage.

Our Mozzarella is produced to the same consistent specification, to ensure it performs the same way, every time.

## PERFORMANCE

Universal Shredded Mozzarella delivers a superior melting profile and dependable stretch. It performs under variable temperature loads irrespective of the oven type, be it a standard impinger, fast bake impinger or woodfired type.

## APPEARANCE

Great coverage when melted, blisters evenly to a golden-brown colour. Standard Crescent shred profile.

It's the perfect cheese for pizza, lasagne, parmigiana's and more.



## OVEN PERFORMANCE MATRIX

Oven Type	Temp Range	Time Range	Quality
Standard Impinger	260-285C	6-7.15 Mins	Excellent
Fast Bake Impinger	260-285C	3-4 Mins	Excellent
Woodfire	260-285C	1.5-3 Min	Excellent

**PRODUCT CODE** USHMZ12

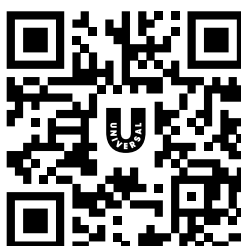
**PRODUCT BARCODE** 9369998500529

**UNIT SIZE** 2KG

**CARTON SIZE** 6 x 2KG

**STORAGE TEMP** Keep at or below 4°C

**SHELF LIFE** 180 Days



View the full  
Universal  
range here

**UNIVERSAL IS A TRUSTED PURE DAIRY OWNED BRAND**