

BELGIOIOSO®



FRESH MOZZARELLA CURD PLATINUM LABEL

Crafted from Fresh Cow's Milk and Cream
rBST Free • Gluten Free • Vegetarian



Made with Milk and Cream for a Richer, Creamier Flavor

Platinum Label Fresh Mozzarella Curd is produced using our authentic Italian recipe and the highest quality cow's milk in Wisconsin. Our special recipe also adds cream for a sweeter, richer flavor. This premium curd is made to order, which guarantees optimum freshness and taste in addition to maintaining a 30-day shelf life.

This Platinum Label Fresh Mozzarella Curd allows you to create a richer, creamier cheese as the curd is heated, stretched and formed into individualized shapes. The quality of BelGioioso Fresh Mozzarella Curd is unbeatable!



Pack/Description	Item Code	Case Cube	Gross Weight	Ti x Hi	Case Dimensions	UPC	GTIN	Shelf Life
2/20 lb. Fresh Mozzarella Curd - Platinum Label pH 5.80	01182	1.08	41.71 lbs.	6 x 8 = 48	17 ⁵ / ₈ x 16 ¹ / ₈ x 6 ⁹ / ₁₆	-	90031142011824	30 days

(OVER FOR CURD MOLDING INSTRUCTIONS)

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Hand Stretching Instructions

1. The curd should be refrigerated and has a shelf life of 30 days from the date of production.
2. Before starting the molding process, the curd needs to be taken out of refrigeration about 3 hours before use and brought to room temperature.
3. The utensils needed for the molding process are:
 - A knife or wire board for cutting the curd
 - A large stainless steel bowl
 - Hot water at least 175° to 180°F
 - Salt
 - A thermometer
 - A stirring utensil like a stainless steel rod or wooden spoon
 - Ice cold water and container
 - Brine solution and container
4. To begin, cut the curd into small $\frac{1}{2}$ " pieces using a knife or a wire cutter and place the pieces into the large bowl.
5. Pour hot water (175° to 180°) around the side of the bowl to cover the curd. Let it set for two minutes and drain the water out. This is called the first cooking.
6. Add 1 Tbsp. of salt for every pound of curd and mix.
7. Pour hot water (175° to 180°) around the side of the bowl to cover the curd. This is called the second cooking.
8. To stretch, lift the curd with a wooden spoon and gently pull downward. Continue until it reaches a uniform consistency (about 5 minutes).
9. Mold curd into forms such as balls, logs or braids. During this molding process, it is important to fold the curd into itself to seal it.
10. Cool formed shapes by placing them into ice water. Let them cool for 10 to 15 minutes.
11. After cheese is cooled, it can be eaten or stored in a salted brine solution and should be used within a few days.

*Please see video on website for further stretching instructions:
belgioioso.com/freshmozzarella*

BELGIOIOSO CHEESE INC.

DENMARK, WISCONSIN

Phone: 920.863.2123

Fax: 920.863.8791

Recipes available at belgioioso.com

