

Premium IQF Mozzarella (animal fat)

Pasteurized cow's milk, salt, microbiological rennet, lactic ferments.

Premium IQF Mozzana (vegetable fat)

Pasteurized skimmed cow's milk, palm fat, salt, microbiological rennet, starter culture.

Premium IQF Zanarella 73 (70% mozzana, 30% mozzarella)

Pasteurized (skimmed) cow's milk, palm fat, salt, microbiological rennet, starter culture.

Premium IQF Mozzarella Cheddar Blend

Mozzarella: pasteurized cow's milk, salt, microbiological rennet, lactic ferments.

Cheddar: pasteurized cow's milk, salt, microbiological rennet, lactic ferments. lactic ferments.

Premium IQF Mozzana Cheddar Blend

Mozzana: pasteurized skimmed cow's milk, palm fat, salt, microbiological rennet, starter culture.

Cheddar: pasteurized cow's milk, salt, microbiological rennet, lactic ferments.



Scan the
QR code
for product
information

Available in 4 cuts

Julienne

4 x 4 x 20 mm



Cubes

4 x 4 x 4 mm



Cubes

8 x 8 x 8 mm



Napoli

4 x 8 x 35 mm



PRODUCT INFORMATION



Storage temperature: -18°C



Frozen



Bags of 2 kg



Frozen & unopened: 18 months



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Proud member
of the Geris
Food Group



COME AND TASTE THE REAL DEAL

IQF MOZZARELLA

PREMIUM PRODUCT

Fresh mozzarella
turned into IQF product

IQF (INDIVIDUAL QUICK FROZEN)

Every item frozen individually

EFFICIENT USAGE & LONG SHELF LIFE (18 MONTHS)

No food waste

CLEAN LABEL

No E-numbers, no additives

ULTIMATE STRETCH

Perfect elasticity

DIMENSIONS

Various dimensions possible