001159 – Cheese Fresh Curd Pillow Pack 171

Grande Fresh Curd is easy to work, versatile and results in a tender and moist fresh mozzarella. 100% all natural…no whiteners added…preserving its wonderful fresh dairy taste.

Grande Fresh Curd is ideal for operators who prefer to make their own fresh mozzarella. This full-cream mozzarella curd provides exceptional flavor and mouthfeel. Grande Fresh Curd is all natural - without any preservatives, filler or artificial ingredients.

Saladino's FOODSERVICE

❋ Benefits

Ingredients

Pasteurized milk, cream vinegar, enzymes

⚠ Allergens

Contains:

🥛 milk

Free From:

crustaceans · eggs · fish · peanuts
sesame · soy · tree nuts · wheat

Nutrition Facts

Servings per Container	0
Serving size	1oz (28g)

Amount per serving

Calories 90

	% Daily Value*
Total Fat 7g	**9%**
Saturated Fat 5g	**25%**
Trans Fat 0g	
Cholesterol 20mg	**6%**
Sodium 5mg	**0%**
Total Carbohydrate 1mg	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 1g	
Includes 0g Added Sugars	**0%**
Protein 5g	
Vitamin D 0µg	**0%**
Calcium 111mg	**8%**
Iron 0mg	**0%**
Potassium 22mg	**0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Refrigerate under 37° , but do not freeze. Always keep product covered with cold water or mild brine. Always use clean utensils, preferably a slotted spoon or tongs. Never use hands to serve product.

Serving Suggestions

Full-cream curd provides chefs who prefer to make their own fresh mozzarella for signature applications

Prep & Cooking Suggestions

Sanitize your hands and work station before removing product from package. Place desired amount of curd into stainless steel bowl. Break curd into very small pieces by hand or with knife. If desired, sprinkle with salt to taste and mix. Pour hot water (170°-180°F) over the curd, enough to cover. Allow the curd to heat up for about one minute before working. Gather into a small mass, until the pieces begin to stick together. Drain off some of the hot water. Exchange or add additional hot water to cover the curd. Work the curd into a soft mass with a paddle or tongs. When strings can be formed and the curd can be stretched smoothly, it is ready to work. Work into desired shapes. If the curd begins to harden, add a bit more hot water to reheat. Place finished pieces in a bucket of cold running water to cool down for at least 10 minutes. Transfer to a storage

✎ Product Specifications

Brand	Manufacturer	Product Category
GRANDE	Grande Cheese Co	Cheese

MFG #	SPC #	GTIN	Pack	Pack Desc.
00171	001159	10637876001717	2	2 / 10.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
21.5lb	20lb	No	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
16.75in	10.75in	4in	0.42ft3	9x6	35DAYS	33°F / 37°F

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Nutrition Analysis - By Measure

Calories	90D70	Total Fat	7g	Sodium	5mg
Protein	5g	Trans Fats	0g	Calcium	111mg
Total Carbohydrates···	1mg	Saturated Fat	5g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	22mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(IU)·	0µg	Vitamin D	0µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2·	
Monosodium		Sulphites		Nitrates	

📷 Additional Images

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