

#### **GRANDE**

#### 001055 - Cheese Curd Pillows



**Nutrition Facts** 

Servings per Container

Serving size

Total Fat 7g

Amount per serving **Calories** 

Saturated Fat 5g

Total Carbohydrate 1g

Includes 0g Added Sugar

a day is used for general nutrition advice.

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

Total Sugars 1g

Trans Fat 0g Cholesterol 20mg

Sodium 5mg

Dietary Fiber 0g

Vitamin D 0mcg

Calcium 111mg

Potassium 22mg

Protein 5g

Iron 0mg

Grande Fresh Curd is easy to work, versatile and results in a tender and moist fresh mozzarella. 100% all naturalno whiteners addedpreserving 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  $exceptional\ flavor\ and\ mouth feel.\ Grande\ Fresh\ Curd\ is\ all\ natural\ -\ without\ any\ preservatives,\ filler\ or\ artificial\ ingredients.$ 



1oz (28g)

0.09

9%

7%

0%

0%

0%

0%

0%

9%

0%

0%

25%

% Daily Value\*



#### \* Benefits

enzymes

Ingredients

Exceptional flavor and mouthfeel Consistent yield every time 100% natural with no whiteners added Add extra personality to your signature dish

| Pasteurized | milk, | cream | ı vineg | ar, |
|-------------|-------|-------|---------|-----|



Allergens

**Contains:** 

## (i) milk













# 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 amount of curd into stainless steel bowl. Break curd into very small pieces by hand or with kinfle. If desires, sprinkle with sait to state and mix. Pour hot water (170-180F) 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 card to the curd to the control of some of the hot mass with a paddle or tongs. When strings can be formed and the curd can be stretched mass with a paddle or tongs. When strings can be formed and the curd can be stretched smoothly, its 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 cold own for at least 10 minutes. Transfer to a storage container with a tight fitting lift keep the finished products occeeded in a light three solution (170sp. nice see asta dissolved in 1/2 gaillon cold water. Cod products to an interior temperature of 36 F before using:

# **Product Specifications**

| Manufacturer     |
|------------------|
| Grande Cheese Co |
| ֡                |

| MFG # | SPC#   | GTIN           | Pack | Pack Desc.   |
|-------|--------|----------------|------|--------------|
| 00175 | 001055 | 90637876001751 | 2    | 2 / 10.0 LBR |

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

| Shipping Information |         |        |         |       |            |                      |  |
|----------------------|---------|--------|---------|-------|------------|----------------------|--|
| Length               | Width   | Height | Volume  | TIxHI | Shelf Life | Storage Temp From/To |  |
| 16.75in              | 10.75in | 4in    | 0.43ft3 | 9x6   | 35DAYS     | 33°F / 37°F          |  |





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## Nutrition Analysis - By Measure

| Calories            | 0.09 | Total Fat           | 7g   | Sodium         | 5mg   |
|---------------------|------|---------------------|------|----------------|-------|
| Protein             | 5    | Trans Fats          | 0g   | Calcium        | 111mg |
| Total Carbohydrates | 1g   | Saturated Fat       | 5g   | Iron           | 0mg   |
| Sugars              | 1g   | Added Sugars        | 0g   | Potassium      | 22mg  |
| Dietary Fiber       | 0g   | Polyunsaturated Fat | 0g   | Zinc           | 0     |
| Lactose             |      | Monounsaturated Fat | 0g   | Phosphorus     |       |
| Sucrose             |      | Cholesterol         | 20mg |                |       |
| Vitamin A(IU)•      | 0    | Vitamin D           | 0mcg | Thiamin        |       |
| Vitamin A(RE)       |      | Vitamin E           |      | Niacin         |       |
| Vitamin C           | 0mg  | Folate              | 0mg  | Riboflavin     | 0mg   |
| Magnesium           |      | Vitamin B-6         |      | Vitamin B-1 2• |       |
| Monosodium          |      | Sulphites           |      | Nitrates       |       |

# Additional Images









