

MOZZARELLA JULIENNE TAGLIO NAPOLI - LATTERIA DEL MOLISE



CODE	24818
COUNTRY OF ORIGIN	Italy, Molise
WEIGHT	3 kg tray

Mozzarella for pizzerias, cut into julienne strips, produced by Latteria del Mol

DESCRIPTION	Mozzarella made from 50% fresh production and 50% frozen curd. After processing, it is left to dry for a day, then processed into various shapes
APPEARANCE	It is cut into wide strips, as per Neapolitan tradition, and packaged in ATM trays. Its texture is soft and elastic
TASTE	Sweet and delicate, although less flavourful and moist than the Fiordilatte version
MATURING	Not expected
PRODUCER	Latteria del Molise - Mirabello Sannitico (CB) - Molise
OUR SELECTION	Craftsmanship and healthy products, ethical relations with employees: these are the distinctive features of Latteria del Molise, a young company that has inherited all the experience and tradition of the dairy companies that preceded it in the province of Campobasso
CURIOSITY	Ready-to-use product, allows for controlled food costs and zero waste, with an attractive shelf life
SUGGESTIONS	Ideal for pizzerias, designed for those who want a pizza with a stringy effect!