



LOSURDO® BEL CAPRI  
WHITE VELVET MOZZARELLA CURD (REDI-CURD)  
PRODUCT INFORMATION

PRODUCT DESCRIPTION

White Velvet Mozzarella Curd (Redi Curd) is a semi-soft to slightly firm whole milk curd. This product is used for reprocessing to make Fresh Mozzarella and String Cheese.

INGREDIENT STATEMENT (as appears on label)

Pasteurized Milk, Vinegar, Salt, and Enzymes

PRODUCT TYPE

Cow Milk based

ALLERGEN INFORMATION

Contains: Milk.

SHELF LIFE

30 days in original vacuum packed bag

PACKAGING INFORMATION

This cheese is packaged in the following way:

Packaging:	Pallet Configuration:	Box Dimension:			Cubic Feet:
		Height	Width	Length	
11 lb bags	15 case per Block	5 ½"	12"	10 ½"	.401
22.5 lb bags	10 per Block	5 ½"	18 ¼"	10 ¼"	.595
45 lb split	5 per Block	5 ½"	17 ¾"	19 ½"	1.102

White Velvet Mozzarella Curd (Redi-Curd) is packed in clear bags.  
Each block is stretch wrapped and pallet height depends on order size

SHIPPING & STORAGE

Store at a temperature range of 32F to 38F. This product must not be frozen.  
The carrier & storage facilities shall be maintained in sanitary conditions.

CODE FORMAT

Code for Mozzarella Curd appears on the product packaging box and includes the vat number and product pack date. Example: Vat 3 1-5-04.

INTENDED USE

Used in food service as an ingredient



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**PRODUCT ANALYSIS**

Chemical	Moisture:	53% +/-4%
	Butterfat:	24% +/-4%