



**AL01-FITR**

# Treccia

**Description:** The Cow Milk Mozzarella Braid is a high-quality cheese known for its braided shape and smooth texture. Crafted with care from fresh cow's milk, each braid offers a deliciously creamy flavor and versatility in culinary applications.

**Ingredients:**

- Fresh cow's milk
- Salt
- Rennet
- Cheese cultures

**Nutritional  
Information  
(per 100g):**

Energy	280 kcal
Protein	16g
Carbohydrates	2g (of which sugar 1g)
Fat	22g (of which saturated fat 15g)
Fiber	0g
Sodium	350mg
Calcium	300mg

**Physical Characteristics:**

- Appearance: Braided shape
- Color: Pale white
- Texture: Soft and elastic
- Weight: Approximately 500g

**Processing:**

1. Milk Collection: Fresh cow's milk is sourced from selected farms.
2. Pasteurization: The milk undergoes pasteurization to ensure product safety and quality.
3. Coagulation: Rennet is added to initiate the coagulation process, forming curds.
4. Stretching: The curds are manually stretched and braided to achieve the characteristic braid shape.
5. Salting: The braids are immersed in a saline solution to enhance flavor and preservation.
6. Packaging: The Cow Milk Mozzarella Braids are individually vacuum-sealed to maintain freshness and shelf life.

**Usage:** Cow Milk Mozzarella Braid is ideal for slicing and serving fresh with tomatoes, basil, and a drizzle of olive oil for a classic Caprese salad. It can also be used as a topping for pizzas, melted in pasta dishes, or enjoyed on its own as a delicious snack.

**Storage:** Store Cow Milk Mozzarella Braid in its original packaging or an airtight container in the refrigerator at temperatures between 2°C and 4°C (36°F and 39°F). Consume within the indicated shelf life for optimal freshness and quality.

**Shelf Life:** Cow Milk Mozzarella Braid typically has a shelf life of approximately 10 days when properly refrigerated.

**Allergen Information:** Contains milk. Suitable for vegetarian diets.

**Certifications:**

- FDA
- Factory license

Please feel free to contact us for further information or inquiries regarding our Cow Milk Mozzarella Braid.