

## FACTSHEET: Greenfields' Mozzarella Cheese



### How it's made

- Milk is collected fresh from cows in Greenfields' integrated dairy in Malang, Indonesia
- The milk is pasteurised on the same day by heating it to 72 degrees Celsius for 15 seconds
- Culture is added to the pasteurised milk, and it is then churned to separate out the solid curds from the whey
- The curd is then sliced into strips, which are stretched by machine. This stretching helps to produce a delicate consistency- a process known by its Italian name, *pasta filata*
- After the strips are stretched, they are placed into a cheese mould to form large blocks of mozzarella
- The blocks, which are cut into either 200g or 1kg weights, are soaked in chilled water and left in brine
- The cheese is then vacuum-packed on the spot and brought to a cool room to sit for 2 weeks.
- This helps the cheese to stabilize, to reach its optimum melting and stretching ability.

### What's in our Mozzarella

	<b>Per 100g</b>
Energy	310 kcal
Protein	23 g
Total Fat	23 g
- Saturated Fat	7 g
- Trans Fat	0 g
Cholesterol	2 mg
Carbohydrate	3.5 g
Sugar	0 g
Calcium	340 mg
Potassium	88 mg



### **Storing and handling our Mozzarella**

- Keep Greenfields' Mozzarella frozen at -18 degree Celsius and below if it is not going to be consumed
- To thaw the Greenfields' Mozzarella, leave it in the fridge at 2 – 4 degree Celsius for 2 to 3 days
- Do not leave it to thaw in the open
- For optimal taste, fully thaw before enjoying the cheese
- Once thawed, do not refreeze.