

# Jungbunzlauer

*From nature to ingredients®*

## Pizza cheese (mozzarella type)

with Glucono-delta-Lactone



Ingredients	Supplier	Quantity	
1 Milk (3.5 % fat, unpasteurised)	Demeter	100 %	3000.00 g
2 <b>Glucono-delta-Lactone</b>	<b>Jungbunzlauer</b>	0.64 %	19.20 g
3 Microbial rennet	Christian Hansen	0.24 %	7.20 g
Total		100.88 %	3026.40 g

Salt: 2 % based on curd weight

## Directions

- 1 Pasteurise milk (72 °C (162 °F), 15 sec) and cool down to 35-37 °C (95-99 °F)
- 2 Stir in Glucono-delta-Lactone and let ripe for 5 min, monitor the pH-value
- 3 Mix rennet in at pH 6.4 and let curd form for 15-20 min at 35-37 °C (95-99 °F)
- 4 Cut in 5-15 mm cubes and let rest for 10-15 min
- 5 Gently stir curd cubes and start warming up to 40-43 °C (104-109 °F) within 30 min
- 6 Drain off the whey with a cloth and knead by hand until pH of 5.8 is reached
- 7 Add 2 % of salt based curd weight and mix in by hand
- 8 Stretch curd with hot water 65-68 °C (149-176 °F) and form into blocks
- 9 Cool blocks in cold water
- 10 Optional salting in brine (brine composition: 20 % salt content, 1 % calcium chloride, pH of 5.3 with lactic acid)
- 11 Vacuum pack and store at 5 °C (41 °F)

## Nutrition Information

	per 100 g
Energy	2317 kJ / 558 kcal
Protein	26.80 g
Carbohydrates	37.80 g
of which sugars	37.80 g
Fat	30.70 g
Calcium	945 mg
Salt	0.90 g
of which sodium	0.36 g



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.