



Stretchy goodness your customers will love.

TRADITIONAL MOZZARELLA



Perfect pizza coverage



Superior stretch



Minimal oiling off

A specially designed stretched curd mozzarella for pizza makers with superior stretch, mild taste, excellent melt coverage and minimal oiling off.

Driving the future of dairy in foodservice.
anchorfp.com.au

Product description

Delivering the performance you know and trust, Perfect Italiano Mozzarella is made for professional kitchens with superior stretch, coverage, even blistering, and minimal oil-off every time.



Perfect pizza coverage

Perfect melt and coverage, ensures you achieve a great appearance, keeping customers content with every slice.



Superior stretch

Delivers outstanding cheesy stretch, so customers enjoy a delicious, authentic pizza experience every time.



Minimal oiling off

With great reheat performance, this mozzarella has minimal oiling off which makes it ideal for home delivery.

Product information

VARIANT NAME	PACKSIZE	ITEM CODE	TUN BARCODE
TRADITIONAL SHREDDED	2X 6KG / 4X 2KG	3000877 / 104049	19310052113978 / 29300665061008
TRADITIONAL BLOCK	2X 10KG	3112421	19310053106931

Anchor™ Food Professionals is the Foodservice business of Fonterra, one of the world's largest dairy exporters. With our industry insights and world leading innovation, we work in partnership with foodservice businesses to deliver the ultimate recipe for success. Specialising in fit-for-purpose dairy ingredients and service solutions that help meet the demands of your business, we draw from a heritage of over 135 years of dairy quality and innovation to help grow your business.

anchorfp.com.au | csaustralia@fonterra.com | 1300 738 484