

**B035 – CHEESE, MOZZARELLA, LITE, SHREDDED, FROZEN, 30 LB**

<b>CATEGORY</b>	<ul style="list-style-type: none"> <li>• Meat/Meat Alternates</li> </ul>
<b>PRODUCT DESCRIPTION</b>	<ul style="list-style-type: none"> <li>• Lite mozzarella cheese is made from cows’ milk and other ingredients such as enzymes and salt. It contains less fat than regular mozzarella cheese, with a maximum of 10.8% milk fat. Lite mozzarella cheese is an important source of calcium and also provides protein, Vitamin A, and phosphorus to the diet. The cheese should exhibit a smooth pliable body; shredded cheese should be free flowing, not matted or with excessive fines. Shredded lite mozzarella cheese is frozen.</li> </ul>
<b>PACK/YIELD</b>	<ul style="list-style-type: none"> <li>• 30 lb case.</li> <li>• One 30 lb case AP yields about 120 cups shredded cheese and provides about 480.0 1-oz servings cheese.</li> <li>• One lb AP yields about 4 cups shredded cheese and provides about 16.0 1-oz servings.</li> <li>• CN Crediting: 1 oz mozzarella cheese provides 1 oz-equivalent meat/meat alternate.</li> </ul>
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>• Shredded cheese tends to mold and dehydrate quicker than block cheese.</li> <li>• Because of mold considerations, store mozzarella cheese frozen in its original container at 0 °F or lower until needed for use. Store cheese out of the airflow in the cooler so it does not pick up any off-flavor air spores common in coolers. Once mozzarella cheese is exposed to air, mold and dehydration may occur. To protect cheese from mold, always work with it in a clean area. Re-wrap cheese with new plastic wrap each time opened for serving and place in its original container or other sealed container. Double-wrap if cheese will be used more than a week after opening.</li> <li>• Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>



**Nutrition Information**

Cheese, mozzarella, part skim milk

	1 oz (28 g)
Calories	59
Protein	8 g
Carbohydrate	1 g
Dietary Fiber	1.0 g
Sugars	N/A
Total Fat	2.5 g
Saturated Fat	2.4 g
Trans Fat	N/A
Cholesterol	9 mg
Iron	0.1 mg
Calcium	211 mg
Sodium	192 mg
Magnesium	N/A
Potassium	N/A
Vitamin A	N/A
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Vitamin C	0 mg
Vitamin E	N/A



## USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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<p><b>PREPARATION/ COOKING INSTRUCTIONS</b></p>	<ul style="list-style-type: none"> <li>• Thaw frozen cheese in the refrigerator for 72 hours at 35 °F (best) to 41 °F (maximum) in its original wrapper to prevent moisture loss. The slower the cheese is thawed, the better. Plan your daily usage to have the correct quantity of cheese in the thawing process.</li> <li>• Thawed cheese should be heated for 10 minutes at a temperature of 450 °F in a preheated oven. Heating the product at a higher temperature and/or for a longer period of time may cause the cheese to scorch and brown excessively. If using this product for pizza, it is also beneficial to place any additional toppings over the cheese, rather than placing cheese over the toppings. Check the cheese during use (i.e., at the beginning of the pizza-making process) and if it feels very wet, the product is not completely thawed and must be put back under refrigeration and allowed to complete the thawing process.</li> </ul>
<p><b>USES AND TIPS</b></p>	<ul style="list-style-type: none"> <li>• Serve as is in wraps, cooked dishes such as lasagna and pizza, combination dishes or breads, or as a garnish for vegetable or fruit salads.</li> </ul>
<p><b>FOOD SAFETY INFORMATION</b></p>	<ul style="list-style-type: none"> <li>• If any part of a package of shredded cheese contains mold, discard the package.</li> </ul>
<p><b>BEST IF USED BY GUIDANCE</b></p>	<ul style="list-style-type: none"> <li>• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf">http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf</a>.</li> </ul>

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