



**Your
European
Mozzarella
Partner**

VILVI Mozzarella cheese 45% FIDM

VILVI Mozzarella is high quality, pasta filata-type cheese. It has excellent melting, stretching and browning characteristics and is a perfect choice for pizza, pasta and salads.



2,5 KG



10 KG

Ingredients

pasteurized milk, table salt, firming agent calcium chloride, enzyme, lactic acid bacteria starter.

Nutrition 100 g of product

Energy (kJ/kcal)	1307/316
Fat (g)	23,7
of which saturates	16,4
Carbohydrates (g)	0,4
of which sugars	0
Protein (g)	24,7
Salt (g)	1,1

Customs code 04061030

	2,5 kg	10 kg
Units per carton	4	1
Boxes per pallet	100	100
Net weight per pallet	1000 kg	1000 kg
Pallet type	80 x 120 cm	80 x 120 cm
40'ft container Net weight	23 MT	23 MT

Shelf life: 12 months

Terms of the product storing: at -18°C

Allergy & nutrition advice:



VILVI Pizza Mozzarella with Vegetable fat 45% FIDM

It is produced in the same way as natural mozzarella without any preservatives added. The main difference is that animal fat is substituted with vegetable fat (palm oil).



2,5 KG



10 KG

Ingredients

pasteurized milk, palm oil 21 %, table salt, firming agent calcium chloride, microbial enzyme, lactic acid bacteria starter.

Nutrition 100 g of product

Energy (kJ/kcal)	1275/ 307
Fat (g)	22
of which saturates	10
Carbohydrates (g)	1
of which sugars	0.6
Protein (g)	26
Salt (g)	1,0

Customs code 21069098

	2,5 kg	10 kg
Units per carton	4	1
Boxes per pallet	100	100
Net weight per pallet	1000 kg	1000 kg
Pallet type	80 x 120 cm	80 x 120 cm
40'ft container Net weight	23 MT	23 MT

Shelf life: 12 months

Terms of the product storing: at -18°C

Certificates:

ISO 22000
BUREAU VERITAS
Certification



FSSC + ISO 22000
Management System Certification
BUREAU VERITAS
Certification



Food preparation for producing imitate cheese (Cagliata) 48% FIDM

Perfect raw material for your own mozzarella production!
Great option for those who have limited raw milk supply in the market.



~16-19 KG

Ingredients

pasteurized milk, palm oil 27,1 %, table salt, firming agent calcium chloride, microbial enzyme, lactic acid bacteria starter.

Nutrition 100 g of product

Energy (kJ/kcal)	1431/ 345
Fat (g)	27,4
of which saturates	11
Carbohydrates (g)	0,7
of which sugars	0
Protein (g)	23
Salt (g)	1,5

16-19 kg

Units per carton	1
Boxes per pallet	66
Net weight per pallet	~1200 kg
Pallet type	80 x 120 cm
40'ft container net weight	24 MT

Customs code | 21069092

Shelf life: 12 months
Terms of the product storing: at -18°C

VILVI Shredded Mozzarella cheese 45% FIDM



2KG

Ingredients

cheese 98% (pasteurized milk, table salt, firming agent calcium chloride, enzyme, lactic acid bacteria starter), starch, fibers.

Nutrition 100 g of product

Energy (kJ/kcal)	1300/313
Fat (g)	23,2
of which saturates	16,1
Carbohydrates (g)	1,3
of which sugars	0
Fibre	0,94
Protein (g)	24,2
Salt (g)	1,1

Units per box	5
Boxes per pallet	84
Net weight per pallet	840 kg
Pallet type	80 x 120 cm
40'ft container Net weight	19,32 MT

Customs code | 04061030

Shelf life: 12 months

Terms of the product storing: at -18°C

VILVI Shredded Pizza Mozzarella with Vegetable fat 45% FIDM



2KG

Ingredients

product with vegetable fat 98 % (pasteurized milk, palm oil 21 %, table salt, firming agent calcium chloride, enzyme, lactic acid bacteria starter), starch, fibers.

Nutrition 100 g of product

Energy (kJ/kcal)	1272/306
Fat (g)	21,6
of which saturates	9,6
Carbohydrates (g)	1,9
of which sugars	0,6
Fibre	0,94
Protein (g)	25,5
Salt (g)	1

Customs code | 21069098

Shelf life: 12 months

Terms of the product storing: at -18°C

BAKING INSTRUCTIONS

For Thin-Crust Pizza: Set temperature to 250°C for the top and 300°C for the bottom, then bake your pizza for about 5 min. After baking, wait 3 min for cheese to cool down. Do stretching test or just enjoy your meal.

For Thick-Crust Pizza: Set temperature to 250°C for the top and 350°C for the bottom, then bake your pizza for about 6 min. After baking, wait 3 min for cheese to cool down. Do stretching test or just enjoy your meal.

About company

Lithuania, located in Northern Europe, by the Baltic Sea, has long been famous for its dairy products. The dairy of Vilkyškiai started producing cheese in 1934. Vilkyškių pieninė, known in export markets by the trademark VILVI, is proud to continue a long and honourable history of cheesemaking with its rich traditions developed in a particularly beautiful region of Lithuania, surrounded by wonders of nature.



Contact us

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Export countries
Country of origin