



ITALIAN CHEESES

NATURE'S HELPER.

MOZZARELLA: SUPERIOR ELASTICITY-NATURE'S HELPER ■ UNIQUE, SPECIALLY FORMULATED STARTER CULTURES-NATURE'S HELPER. PROVOLONE: HOT-WATER BATH PROCESS-NATURE'S HELPER ■ NO ARTIFICIAL INGREDIENTS-NATURE'S HELPER. PARMESAN: MINIMUM 10-MONTH AGING-NATURE'S HELPER. ROMANO: EXACT MILKFAT AND MOISTURE LEVELS-NATURE'S HELPER. RICOTTA: PREMIUM WHOLE MILK-NATURE'S HELPER.





PAULY CHEESEMAKERS HELP NATURE MAKE THE FINEST MOZARELLA.

- Made with the finest ingredients.
 - Premium milk, lower in bacteria.
 - Unique, specially formulated starter cultures.
- Superior stretchability, meltability.
 - Hot-water (160°F) stretched, hot (145°F) formed.
- Automated precision for exact temperature, pH and bacteria control.
- Pizza tested daily to assure customer-specified stretch, meltability and free-oil release performance.
- Available in 2.8% Low-Moisture and 2.0% Low-Moisture, Part-Skim forms, and 12# salami-style cheese for pizza.

PAULY CHEESEMAKERS HELP NATURE MAKE THE PERFECT PROVOLONE.

- Made with the finest all-natural ingredients.
 - Premium milk; higher in protein, lower in bacteria.
 - Unique, specially formulated starter cultures.
 - Assures distinctive flavor, delicate aroma, smooth and creamy texture.
- Hot-water bath process for superior stretchability.
 - Double-water bath for firm texture.
- Available smoked or plain.

PAULY CHEESEMAKERS HELP NATURE MAKE THE GREATEST GRATED ITALIAN CHEESE.

Pauly Grated Parmesan

- Made from the finest domestic Parmesan to assure consistent quality.
- 10-month minimum aging.
 - Precise humidity and temperature controlled.
- Carefully grated and packaged.

Pauly Grated Romano

- High-quality milkfat and moisture levels.
- 6-month minimum aging.
 - Precise humidity and temperature control.
- Carefully grated and packaged.

Pauly Italian Blend

- Special mixture of Pauly Parmesan, Romano and other natural cheeses.
- Medium-sharp, well-balanced flavor.

PAULY CHEESEMAKERS HELP NATURE MAKE THE BEST RICOTTA.

- Excellent in spreads, dips and Italian dishes.
- Mild, semi-sweet flavor.

SPECIFICATIONS

	Max. Moisture	Min. Dry Fat	Typical pH	Typical Salt
Pauly 2.8% Low-Moisture Mozzarella	50%	45%	5.4	1.4%
Pauly 2.0% Low-Moisture, Part-Skim Mozzarella	50%	35%	5.4	1.4%
Pauly Provolone	45%	45%	5.4	1.6%
Pauly Grated Parmesan	18%	32%	–	4.5%
Pauly Grated Romano	18%	40%	–	5.2%
Pauly Grated Italian Blend	18%	38%	–	5%
Pauly Ricotta	78%	28%	6.0	1.5%

NUTRITIONAL CONTENT PER 1-OZ. SERVING

	Calories	Protein	Carbohydrates	Fat	Sodium	Potassium
Pauly 2.8% Low-Moisture Mozzarella	90	6 g.	1 g.	7 g.	118 mg.	21 mg.
Pauly 2.0% Low-Moisture, Part-Skim Mozzarella	80	8 g.	1 g.	5 g.	150 mg.	27 mg.
Pauly Provolone	100	7 g.	1 g.	8 g.	248 mg.	40 mg.
Pauly Grated Parmesan, Romano & Italian Blend	130	12 g.	1 g.	9 g.	510 mg.	–
Pauly Ricotta	45	3 g.	1 g.	3 g.	100 mg.	35 mg.

PERCENTAGE OF U.S. RDA

	Protein	Vitamin A	Vitamin C	Thiamin	Riboflavin	Niacin	Calcium	Iron
Pauly 2.0% & 2.8% Low-Moisture Mozzarella	20%	4%	*	*	4%	*	20%	*
Pauly Provolone	15%	2%	*	*	4%	*	15%	*
Pauly Grated Parmesan, Romano & Italian Blend	25%	4%	*	*	6%	*	40%	*
Pauly Ricotta	6%	2%	*	*	2%	*	6%	*

*Contains less-than 2% U.S. RDA.



Left to right: 6# Mozzarella Loaf, 5# Grated Parmesan, Ricotta, Regular Mozzarella Shred, 13# Salami-Style Provolone. Shreds available in 5# Bags, Ricotta in 5# Tubs, Parmesan & Romano in various Grated & Wheel sizes, and Italian Blend in various grated sizes.