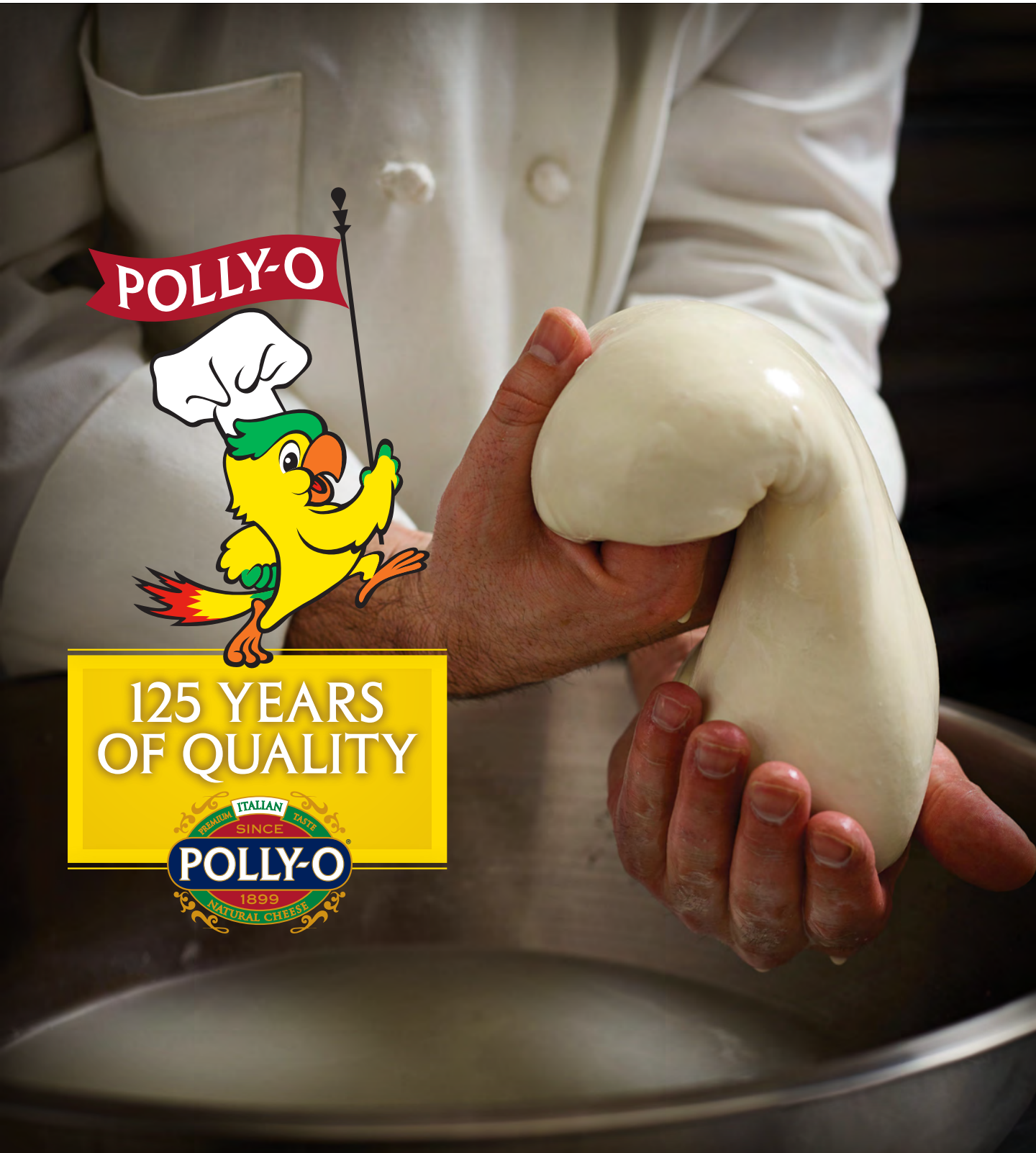


• POLLY-O FRESH CURD •



125 YEARS  
OF QUALITY





# HONOR TRADITION. RESPECT THE CRAFT. SERVE SERIOUSLY GOOD CHEESE.



Established in New York in 1899, we've taken the last 125 years of hard work to make our curd what it is—an award-winning item that serves as the industry's “Gold Standard”. Once you've made your own fresh mozzarella from our curd, you'll understand why nothing compares.

**POLLY-O CURD** is made using Grade-A cow's milk so you can add a fresh, handmade quality to your menu. More than a century of cheese making experience goes into Polly-O Curd, and some of the finest mozzarella comes out of it.

## MAKE YOUR OWN MOZZ.



1. Cut the curd into ½-inch cubes and place into a stainless steel bowl.



2. Cook the curd in 175°F salted water. Add the water around the sloped sides of the bowl, not directly on top of the curd. Stir and reform into one piece, allowing the whey to separate from the curd.



3. Drain the first batch of water, discarding the excess whey. Add more water around the side of the bowl.



4. Shape the mozzarella until it's silky smooth, using a wooden spoon or your hands. Form into balls or desired shape, breaking a pinch off at the bottom to seal it.



5. Cool your mozzarella by submerging it in room temperature or warm salted water. Let sit and allow to cool completely.

DESCRIPTION	ITEM CODE	UPC	PACK SIZE	SHELF LIFE
<b>FRESH CURD</b>				
Whole Milk Curd ©D, 21 lb. (random weight)	76700	-	2/21 lb.	30 days
Whole Milk Curd ©D, 10 lb. (random weight)	76701	-	2/10 lb.	30 days

*To add authentic Italian flavor to your menu, please visit [polly-o.com](http://polly-o.com)  
or contact your sales representative.*

