



New Products

The Cheese Steak

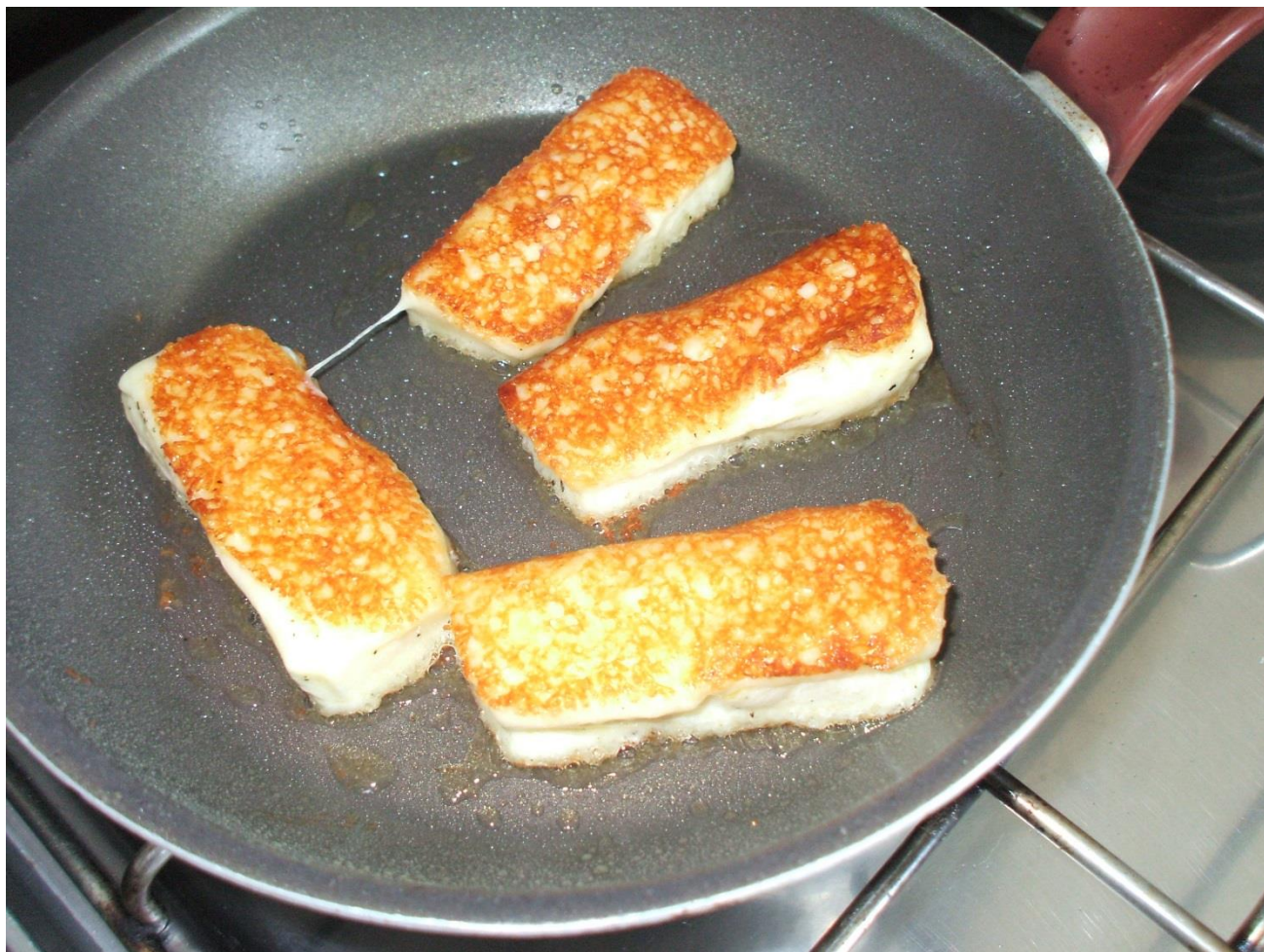
Cheese type:

GRILL CHEESE – The Cheese Steak

Ideal for traditional or electric grilling.

Excellent also for use on non-stick cookware.

Its production process requires lean whey besides curd.



This steak is available in blocks sized 80 L x 80 W x 40 H mm with wavy surface to allow easy cutting into sticks, ideal for presentation.

Ready in a few minutes after slight toasting.

Extremely limited cheese fusion.

Heat distribution inside the steak after cooking is also highly appreciated by customers.

Excellent flavour, enhanced by the taste of mint among ingredients.



Vacuum packing recommended.

90-day shelf-life, also to ensure organoleptic features.

Maturation not needed.

Packageable after cooling. Can be consumed the day after.

Salted with fine salt and dehydrated mint.



Our activity:

Technological design.

Application of production on industrial level.

Production and delivery of special equipment and related accessories necessary for processing.

On customer's request, case study on integration possibilities with equipment already in use.

Technical support during assembly.

Technological support at startup and first production run.

Production staff training.



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This type of cheese can be produced in all dairy factories, but it is specific for the manufacturing of mozzarella to be used in pizza restaurants.

