



## *A REVIEW*

# Technology of low-fat mozzarella cheese

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**Abstract :** Mozzarella cheese is an unripened cheese widely used as a key ingredient in pizza making due to its unique stretch property. While Mozzarella cheese contributes well to the protein content it negatively contributes to a high fat content which is considered unhealthy. To make pizza healthy, low-fat mozzarella cheese is desirable. In the present article, various means and technologies that can be adopted to reduce the fat content of the mozzarella cheese is highlighted to popularize their adoption by the large as well as small scale manufacturers. The key technologies include the change in casein to fat ratio, use of protein and carbohydrate-based fat replacers, use of hydrocolloids and emulsifiers while simultaneously meeting the legal requirements of the country for the specific standards and permitted additives.

**Key Words :** Fat reduction, Pizza cheese, Cheese, Mozzarella, Emulsifier

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