

08.08 – Cheese molds

Note: Minimum order for Cheese molds is 400 €

There are many different types of cheese molds, each with its own unique characteristics and uses in cheese-making. Here are some of the most common types of cheese molds:

1. **Basket Molds:** These are usually made of woven material or plastic and are used for soft or semi-soft cheeses like Ricotta or Feta.
2. **Cylinder Molds:** These are tall and cylindrical, made of plastic or stainless steel, and are used for harder cheeses like Cheddar, Gouda, and Parmesan.
3. **Pyramid Molds:** These are cone-shaped and are used for soft, fresh goat cheese or other pyramid-shaped cheeses.
4. **Rectangular Molds:** These are square or rectangular and are used for many types of cheeses like Brie or Camembert.
5. **Tomme Molds:** These are used for making Tomme-style cheeses, which are typically semi-firm and have a rind.
6. **Gorgonzola Molds:** These are used for making Gorgonzola-style cheeses, which are typically blue-veined and have a crumbly texture.
7. **Moulded Mats:** These are made of plastic or silicone and are used for shaping and draining soft or fresh cheeses like Mozzarella or Ricotta.

Overall, the choice of mold depends on the desired texture, shape, and rind formation of the cheese being made.

Qty	ID	Description	Price - €	Total- €
	P00004	Cylindri Cheese mould - Without bottom - 500 to700 gr. Ø 10,5 X 14,5 - pack of 30 pcs.		
	P00008	Cheese mould - Without bottom - 1000 gr. Dim. 15 x15 x16 - Pack of 20 pcs.		
	P00009	Cheese mould - Without bottom - 1600 gr. Dim. 18 x18 x16 - Pack of 18 pcs.		
	P00010	Cheese mould - Without bottom - 3000 gr. Dim. 22x22x16 - Pack of 12 pcs.		
	P00012	Cheese mould - Without bottom - 2500 gr. Dim. 20x20x16 - Pack of 10 pcs.		
	P00033	Cylindric Cheese mould - Without bottom - 1000 to 1500 gr. Ø 11,5 X 19,5 - pack of 1 pcs.		
	P00034	Cheese mould - "Crotonese" - Without bottom - 800 gr. Dim. 13x11,5 - pack of 50 pcs.		
	P00078	Band for "Fontina" cheese - Hight 100mm - pack of 1 pcs.		
	P00601	Cheese mould - With bottom - 1000 gr. Dim. 13,8x14 - pack of 30 pcs.		

- P00602N** Cheese mould - With bottom - 1400 gr.
Dim. 14,5x15 - pack of 10 pcs.
- P00603** Cheese mould - With bottom - 1800 gr.
Dim. 15,4x15,7 - pack of 10 pcs.
- P00604** Cheese mould - With bottom - 200 gr.
Dim. 7x9 - pack of 60 pcs
- P00605** Cheese mould - With bottom - 2200 gr.
Dim. 17,5x7 - pack of 8 pcs.
- P00606** Cheese mould - With bottom - 3200 gr.
Dim. 19x15,6 - pack of 12 pcs.
- P00607** Cheese mould - With bottom - 3500 gr.
Dim. 21,4x16 - pack of 10 pcs.
- P00609** Cheese mould "Crotonese" - 1500 gr.
Dim. 14x14 - Pack of 50 pcs.
- P00610** Cheese mould "Crotonese" - 2500 gr.
Dim. 19,5x17,5 - Pack of 20 pcs.
- P00622** Cheese mould "Percorino" - Hight 30cm - 1 pcs
- P00627** Cheese mould - With bottom - 300/400 gr
Dim . 9,6-9x9,2 - pack of 100 pcs.
- P00631** Cheese mould - Square - 5000 gr.
Dim. 11x8,5cm - pack of 150 pcs,
- P00632B** Disposable square mould - 500 gr.
Dim. 9,5x19,3x7cm - pack of 200 pcs.
- P00634** Ricotta mould "Napoli" - 250/400 gr.
Dim. 10/5,7x18cm pack of 100 pcs.
- P00635** Cheese mould "Senese" - 2200 gr.
Dim. 17x17cm - pack of 10 pcs.
- P00636** Cheese mould "Caciotta" 1500 gr.
Dim. 14,5x16cm - pack of 30 pcs.
- P00640** Cheeese mould "Caprino" - 400 gr. -
Dim. 7-5,8x14,5 pack of 100 pcs.
- P00641** Cheese mould "String cheese" - 2000 gr.
Dim. 9,6x28cm - pack of 20 pcs.
- P00643** Cylindric cheese mould - Without bottum - 1000 gr. -
Dim. 15,5x16 cm - Special mould, only upon order.
- P00644** Cheese mould "Pugliese-Giunco" - 3000 gr.
Dim. 20-18x14cm - pacck of 20 pis.
- P00645** Cheese mould "Ricotta" - Rectangular - 1500 gr.
Dim. 20x13x11cm. - pack of 30 pcs
- P00646** Cheese mould - "Ricotta" or cheese with with bottom design
"Giunco" 300 gr. Dim. 2x8,3x6,3 - pack of 1150 pcs.
- P00652** Cheese mould "Grana" - Hight 26cm - pack of 1 pcs.
- P00653** Cheese mould "Canestrato-Giunco - 1000 gr
Dim. 14,2 - 12,8 xh8,5cm - pack of 50 pcs.

- P00654** Cheese mould "Castrano-Giunco" - 2000 gr.
Dim. 18,2 - 16,4xh16 - pack of 20 pcs.
- P00657** Plate for bottom "Taleggio" Cheese mould
Dim, 18x18 cm - pack of 30 pcs.
- P00658** Cheesee mould "Caciotta" - 2000 gr.
Dim 20 - 15x h12 cm
- P00662** Cheese mould - With bottum - 1800/3000 gr.
Dim. Ø 19,5 or 18,5 x h 15,5 - pack of 20 pcs.
- P00664** Ricotta mould "Bucket style" - 200/300 gr -
Dim. Ø 9,5 or 7,5 x h 7 cm. - packet of 400 pcs.
- P00665** Ricotta mould - 200 gr. - Dim. 9,5-7,5 x h 7cm
Pack of 400 pcs.
- P00668** Ricotta mould - With "Ricotta Percora" sign - 1500 gr.
Dim. 20 - 12,5 x h 7 mc.
- P00669** Cylindric cheese mould - Without bottum - 350 gr. -
Dim. 9x16 cm - pack of 100 pcs.
- P00672** Cheese mould "Asagio Allevello" - 9 kg.
Dim. Ø36 x h 14 - pack of 1 pce.
- P00673** Cheese mould "Asagio" - 15 kg. - **Dim. Ø 36 x h 19 - Complet with of bottom disc, pressing disc and 2 clothes - pack of 1 pcs.**
- P00675** Tie-rod "Gattello" for Grana mould - Pack of 1 pcs.
- P00678** Cheese mould - 300/400 gr.
Dim. Ø 9.5 or 9,3 x h 7 cm - pack of 100 pcs.
- P00679N** Cheese mould "Canestrato" - 500 gr.
Dim. 10,5 x 8,2 x h 14 - pack of 225 pcs. .