



Product Summary: **Premium Mozzarella Frozen (AU)**



Ingredient overview

A premium high performing natural mozzarella made in Stanhope, Australia using quality milk from pasture raised cows. NZMP premium frozen mozzarella has excellent performance and flavour and is easy to shred.

Key features



- ✓ **Natural mozzarella cheese made in Australia.**
- ✓ **Excellent baking performance with a long and firm stretch.**
- ✓ **Firm texture, ideal for shredding.**
- ✓ **Made from fresh Australian milk from cows who graze in open pastures.**
- ✓ **Available in block format (block = 4 x 2.5kg, 2x 10kg block in box).**

Key benefits



Delivers an authentic and enjoyable pizza experience.

- Long stretch – a characteristic of premium NZMP mozzarella.
- Melts consistently to give full coverage with ideal oil off.*
- Golden colour gives an appetising appearance.
- Milky and buttery flavour that works well with other ingredients.

*oil precipitation on cooking

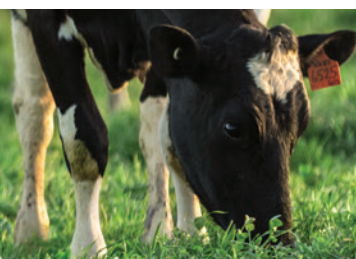
Minimal wastage for manufacturing effectiveness.

- Shreds easily with good yields and little mess.

Created with world-leading expertise.

This dairy ingredient is made from the milk of pasture-raised cows from Australia using NZMP expertise to bring you consistent premium mozzarella.

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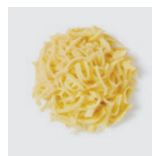


Ideal uses

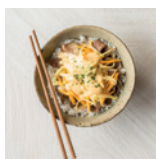
Perfect for classic dishes and a fresh take on traditional cuisines.



Pizza and baked goods



Shredded or slice retail, industrial or catering packs



Pasta, rice, sandwiches and other dishes e.g. Asian and Mexican



Once shredded it can easily be blended with other cheeses - for example NZMP Noble™, NZMP Taupo™ and NZMP Edam for flavour variety



Processed cheese applications

Additional information

- Available in frozen format.
- 36 months shelf life when stored frozen.
- Halal, Mui Halal, Vegetarian.



Protect yourself from uncertainty.

Market volatility can affect your margins, your budget, your plans and your ability to be competitive. **NZMP PriceLock** protects you from dairy ingredient price fluctuations by giving you price certainty and supply security.

Lock in price.

Avoid market volatility by agreeing a fixed price.

Lock in supply.

Enjoy supply security by agreeing a specific volume or quantity of ingredient per month.

Lock in a time period.

Plan for the future by locking in your price and supply for up to 18 months.

Talk to the dairy ingredient experts

We're passionate about sharing our deep dairy expertise to help you grow your business. To purchase NZMP Premium Mozzarella Frozen (Australia) today please contact your NZMP Account Manager. www.nzmp.com

