

Product Summary:

Medium Fat Mozzarella



Ingredient overview

A new high performing natural mozzarella made from the milk of New Zealand grass-fed cows. This mozzarella has been designed to deliver only 18% fat while providing a cost-effective benefit.

Key features



- ✓ **Natural mozzarella cheese made in New Zealand.**
- ✓ **Excellent baking performance with a long and firm stretch.**
- ✓ **18% fat and 1% salt.**
- ✓ **Made from the milk of grass-fed cows which gives a milky buttery flavour and light yellow colour.**
- ✓ **Available in block format (2 x 10kg).**

Key benefits



Delivers an authentic and enjoyable pizza experience.

- Melts consistently to give full coverage with ideal oil off.*
- Golden colour when cooked with appealing blister distribution.
*oil precipitation on cooking

Cost-effective solution for when you need it.

- A lower-cost alternative to other mozzarella.

It's melty & stretchy qualities make it a great addition to other dishes.

- Pasta and rice dishes (lasagne)
- Lunch time classics (sandwiches & toasties)



This dairy ingredient is made from the milk of New Zealand cows who can graze outdoors on the grass of open pastures, as nature intended.

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Natural advantages

NZMP Medium Fat Mozzarella is made in New Zealand, a unique and ideal environment with generations of experience in pasture-based farming.

It is made from milk from grass-fed cows, which is typically richer in certain nutrients. And it is made by NZMP, with functional testing to ensure quality and unique carton coding for trusted traceability.



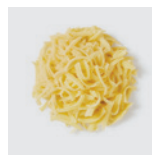
Local Regulatory teams must be consulted prior to on pack use.

Ideal uses

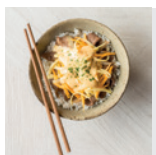
Perfect for classic dishes and a fresh take on traditional cuisines.



Pizza and baked dishes



Shredded or sliced retail, industrial or catering packs



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



Easily blended with other cheeses - for example NZMP Noble™, NZMP Taupo™ and NZMP Edam™ for flavour variety.

Additional information

- Available in frozen format.
- Recommended to use within 24 months of manufacture.
- 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 Medium Fat Mozzarella today please contact your NZMP Account Manager. www.nzmp.com

