

Product Summary: **Easy Shred Mozzarella**

Ingredient overview

A premium high performing natural mozzarella made from the milk of New Zealand grass-fed cows. With high total solids this cheese shreds easily and is ideal for formulating into processed cheese. Available in chilled or frozen formats, for your convenience.

Key features



Key benefits



Natural mozzarella cheese made in New Zealand.

- Proven baking performance.
- Excellent stretch; long and firm.
- 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).

Delivers an authentic and appealing pizza experience every time.

- Long stretch; a characteristic of premium NZMP mozzarella.
- Melts consistently to give full coverage with ideal oil off.*
- Golden colour when cooked with appealing blister distribution.
 *oil precipitation on cooking.

Ready to use with minimal wastage for manufacturing effectiveness.

- Shreds easily with good yields and little mess.
- It is easier to formulate into processed cheese due to the low moisture level of this mozzarella.



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 Easy Shred Mozzarella is made in New Zealand, a unique and ideal environment with generations of experience in pasturebased 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.



Processed cheese applications



Shredded or slice retail, industrial or catering packs



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

Available in a chilled or frozen format.



Pasta sauces and other dishes

Additional information



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.

Recommended to use within 24 months of manufacture.

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 Easy Shred Mozzarella today please contact your NZMP Account Manager. **www.nzmp.com**

