

Ornua's shredded mozzarella cheese and pizza range provides a rich, creamy flavour, gives excellent texture, coverage and stretch, and delivers an outstanding cooked appearance. Our mozzarella and mozzarella blends, made using our unique TCS Technology™ shredding process, are ideal for the pizza and Italian food market.



Product Offerings

- Shredded mozzarella
- Shredded mozzarella and Cheddar
- Shredded Melt (mozzarella with palm oil and starch)

Typical shred dimensions: 4mm x 4mm x 15-19mm long.

End User Applications

Ornua's mozzarella and mozzarella blends can be used by chefs for the creation of pizzas, lasagnes, sandwiches, paninis and other hot-eat applications, speciality breads, salads, bakery goods and much more.

Key Formats



Shred

2kg bags. 6 x 2kg per case.
Available as chilled or
individually quick frozen (IQF).



Typical Nutritional Analysis

Shredded Mozzarella	Per 100g
Energy	1187kJ/286kcal
Fat	21.9g
of which saturates	14.1g
Carbohydrate	1.7g
of which sugars	0.1g
Protein	22.7g
Salt	1.6g

Shredded Mozzarella and Cheddar	Per 100g
Energy	1217kJ/293kcal
Fat	22.8g
of which saturates	14.6g
Carbohydrate	4.1g
of which sugars	0.1g
Protein	20.1g
Salt	1.6g

Shredded Melt	Per 100g
<i>Mozzarella with added palm oil and starch</i>	
Energy	1282kJ/309kcal
Fat	25g
of which saturates	14.2g
Carbohydrate	4.5g
of which sugars	0.8g
Protein	18.5
Salt	2.2g

NB Nutritional results will differ according to format. Always use full product specification for nutritional, compositional, labelling and allergen information.



Exports to over **110**
countries worldwide



Delivers **creative**
customer solutions



Ireland's **largest dairy**
product exporter



Milk from
grass-fed cows

Product Characteristics

- Mild, creamy flavour and aroma with no off or undesirable taints
- No fines – reduces wastage
- Consistent shred gives an even, generous and homogenous melt
- Superior stretch qualities
- Ivory white or slightly yellowish colour
- Good firm body with a well-knit texture

Top Tips



Pizza

The never-ending rise and rise in the popularity of pizza is a great barometer of the revolution we're experiencing in the what's, when's and where's of our evolving eating habits. Ornua selects our mozzarella cheese for optimal performance, which means the key functional parameters of stretch, melt and appearance deliver the authentic pizza performance that your customers expect.



Sandwiches and FTG

Use grated mozzarella as a chilled filling with a mayo-based carrier, or join the hot food-to-go revolution, using the excellent melt and coverage of our mozzarella as a topping or filling in hot eat applications to deliver the ultimate comfort food experience.



Baking

Topping baked savouries or speciality breads with mozzarella takes them from ordinary to extraordinary.



Pasta Dishes

When melting shredded cheese into freshly cooked pasta, toss the mozzarella into the hot food just before service.



Mains

Adding Ornua's versatile mozzarella and blends to hot dishes, elevates them to another level with their excellent melting properties, and adds interest and theatre with their supreme stretch. Remember to add the cheese towards the later stages of the cooking process for best results.



Salads and Dips

Add to fresh salads and as an inclusion for mayonnaise-based dips and coleslaws.

Starters and Appetisers

Grill cheese-topped dishes 8-12cm away from the heat to prevent burning.

Quality Assurance

Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards. Ornua products meet all applicable EU legislation and our supplying and manufacturing sites are accredited to the highest standards. A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

About Us

Ornua Ingredients UK is one of the leading providers of cheese and dairy solutions to the UK foodservice and food manufacturing sectors. Our comprehensive range of dairy products is supported by product innovation and consumer insights, to deliver solutions in line with our customers' needs.

Insight and Expertise

We support our customers with product expertise, trends and insight to be a trusted supplier partner.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland's dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.

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