

Partners in pizza perfection



**ARLA
PRO.**

PARTNERS
AT HEART





At Arla Pro, our dairy experts are there to help food businesses succeed in every way. From innovative ingredients to trends and insights, we are right here by your side.

Our range of mozzarella cuts are made to fit to your kitchen, whatever your oven, whatever your style, we have a solution that works around you.

Designed to cook consistently and tested for melt, coverage, colour, stretch, flavour and more, we are the partners that care about quality dairy.

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Top trends

Pizza is big business. Everyone wants a slice of the market. Knowing what's what in the industry is what gives you the edge, and so as your partners in quality dairy we've laid out some top trends to help your business thrive.

Healthy diets

Demand for fresh, functional & fermented pizza ingredients have risen, as well as a continued interest in gluten-free & keto-friendly pizzas

Regional

Pizza consumers are looking beyond the standard fare, as new toppings, shapes and methods of cooking gain popularity

Demand for delivery

88% of consumers expect to maintain or increase their spend on ordering food delivery over the next 12 months

Quality Pays

- 81% will pay more for high quality toppings
- 80% for high quality cheese
- 74% for a high quality base
- 73% for high quality sauce



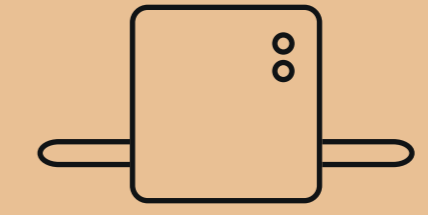
Your oven is where the magic happens. It's make or break time.

At Arla Pro we understand the impact your oven has on our cheese, so knowing your oven type means we can recommend the best cut for the best results. Pizza perfection.



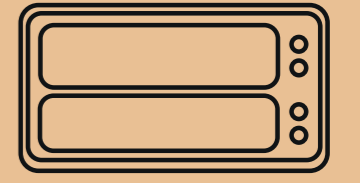
Traditional oven

Generally these ovens cook at extremely hot temperatures to produce a crispy base, which means you need a cheese which melts slowly to prevent burning and allow the base to fully cook.



Conveyor or impingement oven

Both of these ovens cook pizza quickly but generally at lower temperatures than traditional ovens, so a cheese which melts quickly is ideal.



Deck oven

Deck pizza ovens offer lots of flexibility in how you use them. A cheese with a mid-range melt will work best in most cases, but adjust it to your chosen temperature.



Block Mozzarella

Perfect for pizza purists, a versatile product that can be used across the menu, ideal for customisation to create a bespoke blend/shape and authentic looking pizza.

Key Benefits:

- Perfect for creating an irregular cut to replicate softer mozzarella
- Can be mixed with local/artisanal cheeses to create an individual blend
- Shape and size works with industrial graters or can be grated by hand

Authentic &
CUSTOMISABLE



Perfect for: Artisanal looking pizza and paninis
The convenient block format makes it ideal to slice and use in paninis or hot sandwiches

Best oven
Traditional



Large diced Mozzarella

A thicker cut size for a slower melt, allows the pizza base to be fully cooked before the cheese begins to burn.

Key Benefits:

- Once cooked it resembles softer mozzarella formats such as buffalo, burrata and fior di latte
- Low moisture content allows the pizza to be cooked more evenly, giving a crispy base and a golden crust
- A 10x10mm cut size making it the perfect solution for operators who use super-hot pizza ovens

Authentic &
GREAT VALUE

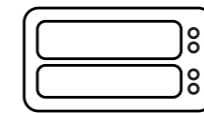


Perfect for: Artisanal looking pizza

Great with traditional bases, the low coverage also allows the sauce and topping to contrast giving an artisanal appearance

Best oven

Traditional
or Deck



Small Diced Mozzarella

A smaller cube size for a faster melt, with even and consistent coverage.

Key Benefits:

- Gives optimum coverage and yield as well as an even and consistent melt
- Can be mixed with local/artisanal cheeses to create an individual blend
- Smaller cut size means a quicker melt but still retains flavour and a traditional mozzarella colour.

Even melt
FOR GREAT COVERAGE

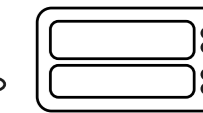
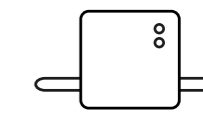


Perfect for: Quick service

The smaller cube size results in a faster melt, perfect for lower temperature ovens to reduce prep and cooking times.

Best oven

Conveyor,
Impingement or Deck





Thick shredded Mozzarella

Thicker cut size than grated, ensures even coverage with an even melt.

Key Benefits:

- The thicker cut size makes it perfect for delivery, retaining opacity as it's transported from kitchen to consumer
- A 4x4x20mm cut sizes means more stretch on the cheese once cooked
- Retention of colour/opacity means you don't need to overload with cheese to achieve the desired result

Perfect
FOR DELIVERY

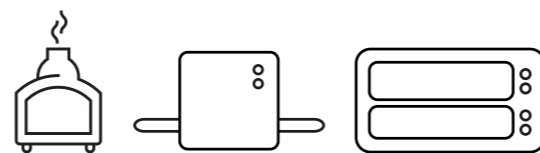


Perfect for: Delivery pizza

The thicker cut size means it retains opacity over time, giving a fresh and appetising appearance on delivery

Best oven

Traditional, Conveyor, Impingement or Deck



Grated Mozzarella

Optimum coverage and yield, even and consistent melt.

Key Benefits:

- Can be mixed with local/artisanal cheeses to create an individual blend
- Smaller cut size means a quicker melt but still retains flavour and a traditional mozzarella colour
- Ideal for outlets who offer quick service
- Versatile product, perfect for paninis or to give a stretchy topping for baked pasta dishes

Quick melt
FOR FAST SERVICE

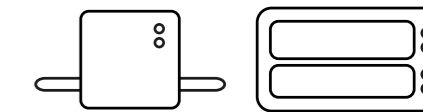


Perfect for: Quick service

The smaller cut size results in a faster melt for lower temperature ovens, so you can maintain speed of service

Best oven

Conveyor, Impingement or Deck



Pizza Topping Sticks

We have tested our NEW Arla Pro Pizza Topping for the perfect balance of flavour, colour and stretch for an all-round performance that matches mozzarella at a fraction of the cost. Simply replace milk fat with vegetable oil – and your customers can't tell the difference!

Key Benefits:

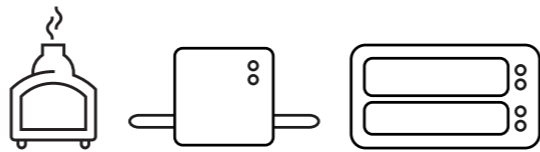
- 100% natural
- Identical nutritional values to mozzarella
- Identical shelf life to mozzarella
- A thicker cut size than grated means it's perfect for delivery, retaining opacity as it's transported from kitchen to consumer
- Almost identical taste and performance to mozzarella
- Even coverage and melt
- Great value



Perfect for: Improving margin
Delivers quality pizza results at a fraction of the cost

Best oven

Traditional, Conveyor, Impingement or Deck





In the food industry, the kitchen is the heart of the business. This is why our dairy products and solutions are created in partnership with chefs. From innovative ingredients to insights, we are here to help your business flourish.

Learn more at arlapro.com

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