

One of the most popular derivatives are the processed cheese bars. The cheese slices are ideal for buffets, sandwiches and rolls. The bar presentation facilitates the preparation of slices. At M&M, we've achieved a point of elasticity that means the cheese can be sliced with a knife or by machine with ease, without the slice sticking or breaking.

It is available as 2kg bars measuring 9cm by 9cm, or 3kg bars measuring 11cm by 11cm, so you can choose the presentation most suited to your needs.

Mercamps



The classic tasting bar, similar to gouda, but without forgetting it is a processed cheese. Its uniform texture enables a perfect slice.

With its special formula rich in calcium and sodium, it is perfectly balanced for children.

Sizes:

2kg bars measuring 9cm by 9cm

3kg bars measuring 11cm by 11cm

With ham

A creamy bar with pieces of ham and a perfect balance between the flavour of the cheese and ham.

Sizes:

2kg bars measuring 9cm by 9cm

3kg bars measuring 11cm by 11cm

M&M



The creamiest and smoothest bar in the range. Its creaminess makes it ideal for melting, but it still maintains its easy-to-slice qualities.

Sizes:

2kg bars measuring 9cm by 9cm

3kg bars measuring 11cm by 11cm

A creamy bar with an authentic, deep and aromatic taste. Ideal for flavour lovers. It boasts the same impeccable slicing characteristics held by all of our bars.

Sizes:

2kg bars measuring 9cm by 9cm

3kg bars measuring 11cm by 11cm



"Gran Consumo"



Identifiable by its perfect balance of flavour and texture, this creamy bar suits the tastes of most consumers. We've also struck the perfect balance between quality and price, maintaining good cutting characteristics so the slice doesn't stick or crumble.

Sizes:

2kg bars measuring 9cm by 9cm

3kg bars measuring 11cm by 11cm

Baker's special

We manufacture a lactic product that permits high temperature cooking with perfection without spoiling the cheese.

We can adapt the format to the needs of the marketer.

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