

# M & M Your pizzas just right

LÁCTEOS

The challenge of a good pizza is to find a cheese, which melts well, adds a touch of flavour, enhances the rest of the flavours and creates good harmony with the base, complimenting the entire combination.

Our cheeses are the result of many years of preparation and selection. We are satisfied to be able to offer it to you, so you can appreciate its melting qualities, even without the need of high temperatures, and its two flavours, to best meet your needs.

## "Especial Pizza"

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Ideal for mass consumption, offering a smooth flavour that mixes well with various cheeses and other pizza ingredients.

It is available coarsely grated.

Sizes:

1kg bags

2kg and 3kg bars

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Ideal for home cooking because of its unequalled taste, for the speed it melts and for the golden colour it achieves at normal oven temperatures.

It is available coarsely grated.

Sizes:

200g bags



## Mozzarella cheese

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We manufacture our mozzarella cheese from the highest quality milk. It melts well, can be grated and doesn't burn.

It is available in 3.5kg bars and grated in 1kg bags

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