

Prima stretches Further

### **EXPORT BROCHURE**



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### WE ARE FAMILY

Prima Cheese Ltd. is a family owned company established in 1996. We have grown into one of the biggest cheese processors in the United Kingdom and now we export to over 40 countries worldwide.

We are committed to developing our products, systems and our processes to meet the demands of an ever-changing global marketplace.

Our main interest was and will always be to provide top quality customer service and to add value to our partnerships.



### WHAT WE DO?

We specialise in the process of shredding and blending a variety of unique dairy products, specialising in Pizza Cheese.

We process cheese from our selected partners who are the top dairy producers across Europe, never compromising on quality and consistency.

We offer our customers bespoke solutions to meet their own custom requirements and with our own in-house graphics team we are able to offer private labelling with your own company information and translations.





### MEET THE TEAM

Our export team have vast product knowledge and are trained to help support your enquiry and match the best product to your market expectations.

Please forward any enquiries to **exportteam@primacheese.com** and a member of the team will be delighted to help

If you find it more comfortable to speak in your native language, our team speak a variety of languages;

- English
- Mandarin
- Cantonese
- French





### CHEESE FORMATS

#### **GRATED**

Curved cut
Most common format
4mm x 50mm

### **SHREDDED**

Straight cut/Long dice
Thicker format than grated
3x25mm or 5x25mm formats

### **DICED**

Gives an even melt & distribution 3mm, 5mm, 10mm

### **BLOCK**

Multi-purpose block For catering & wholesale 2.5kg, 5kg, 10kg, 20kg









All of our blends are available in shredded, grated or diced format, our products are also available in block format.

### YOUR PERFECT BLEND

Prima specialises in cheese processing with products suitable for Pizzas, Pasta, Sandwiches, Burgers, Nachos, Fajitas and many more of your favourite dishes!

Our main product ranges focus on Mozzarella and Cheddar. However, we are able to create a unique blend to suit your market. To match a desired taste profile, texture or target price.

#### Find your perfect Prima match

- Step 1: Choose your market
- Step 2: Choose your cheese type
- Step 3: Contact us for pricing



STEP 1



PURE

STEP 2

#### Suitability: High End Hotels & Restaurants

Pure Dairy blends for high end markets looking for the very best ingredients, regardless of price.

- Mozzarella
- Mild Red or White Cheddar
  - Mature Red or White Cheddar

STEP 3

CONTACT PRIMA CHEESE

exportteam@primacheese.com primacheese.com/export

(0) 191

STEP 1

## HIGH

STEP 2

### Suitability: Mid Range Hotels, Restaurants & Takeaways.

High quality alternatives blended with Cheesarella or Pizza Top. With the addition of Vegetable oil, these products have excellent stretch.

- Mozzarella Blends with Cheesarella or Pizza Top.
- Cheddar Blends with Cheesarella or Pizza Top.

STEP 1



STEP 2

#### Suitability: Takeaways + Pizza Delivery

Adding Analogue can help to reduce the price offering a cost-effective alternative to pure blends, still containing pure cheese, these products are the perfect balance between quality and price.

- Mozzarella/Analogue Blends.
- Mozzarella blended with Cheesarella, Pizza Top or Analogue.

STEP 1



STEP 2

### Suitability: Takeaways & Street Food

The most cost-effective solution for customers, these bespoke blends are commonly adapted to meet a target price rather than for quality.

- Cheesarella/Analogue Blends
- Pizza Top/Cheesarella Blends



# WHAT IS CHEESARELLA & PIZZA TOP

#### **CHEESARELLA**

is a product made **exclusively** for Prima Cheese. It was developed in partnership with our suppliers using our expertise to create a very high quality mozzarella alternative.

When blended with Mozzarella, Cheesarella helps to create the perfect blend for takeaways and pizzerias. The Cheesarella helps to retain the stretch and makes the product look fresher for longer.

YOU CANNOT GET THIS PRODUCT FROM ANYWHERE FI SE!

#### **PIZZA TOP**

is another high quality mozzarella sometimes known as Mozzarella with added vegetable oil. It is made in the same way as Mozzarella, removing the animal fat and replacing it with Vegetable fat. It is an excellent alternative to Mozzarella both on it's own and as part of a blend.







**Available** format:

**Available** Weights: Standard Box:

Grated, Shredded, Diced

1KG 2KG 40cm x 30cm x 30cm 70/80 cases per pallet

2KG



1KG







SUGGESTED MARKETS

**Available** 

Weights:





### Available format:

Grated, 1KG Shredded, 2KG Diced

### Standard Box:

40cm x 30cm x 30cm 70/80 cases per pallet

### Long Box:

40cm x 30cm x 35cm 60 cases per pallet

### 2KG



### 1KG





### SOPRANO

SUGGESTED MARKETS





Available format:

Available Weights:

Standard Box:

Grated, Shredded, Diced 1KG 2KG 40cm x 30cm x 30cm 70/80 cases per pallet

2KG

410mm Sopiano Sopiano

1KG



### **OTHER BRANDS**

# BUTTERCUP (CHEDDAR ONLY)

SUGGESTED MARKETS

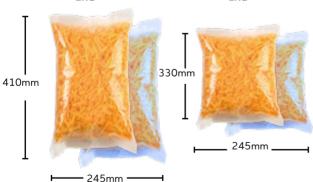




Available Available Standard format: Weights: Box:

Grated, 1KG  $40 \,\mathrm{cm} \,\mathrm{x} \,30 \,\mathrm{cm} \,\mathrm{x} \,30 \,\mathrm{cm}$  Shredded,  $2 \,\mathrm{KG}$  70/80 cases per pallet

2KG 1KG Box Design





### **OTHER BRANDS**

### EURO BOX SUGGESTED MARKETS





Available format:	Available Weights:	Standard Box:
Grated,	1KG	40cm x 30cm x 30cm
Shredded,	2KG	70/80 cases per pallet

Shredded, 2KG Diced

2KG 1KG **Box Design** 330mm 410mm 245mm \_\_ **-** 245mm

\*ANY PRODUCT/BLEND OF YOUR CHOICE CAN BE PACKED IN A EURO BOX



### PRIVATE LABEL

We can offer private labelling on all of our branded and non-branded bags and boxes, showing your own company logo and information, complete with translations into any language you require.

### **Bag Print**

- Printable area: 52mm x 75mm (Black Ink Only)
- Any logo can be used.
- Translated information can be applied.
- Barcodes or other information
- Very high DPI printer, allows writing to be small but still readable

### **Box Print**

- Printable Area: 240mm x 52mm (Black Ink Only)
- Any logo can be used. (Intricate designs may need to be simplified)
- Translated information can be applied.
- Barcodes or other information

#### Note:

Private labelling is also available on branded packaging, such as the Prima or Elite bags.



#### **PRODUCT**

### BLOCK CHEESE

We are also able to offer block cheese, ideal for slicing and grating.

We can offer the below products in Block format:

MOZZARELLA 4x2.41kg approx.

MILD WHITE CHEDDAR 4x2.5kg, 4 x 5kg

MILD RED CHEDDAR 4x2.5kg, 4 x 5kg

MATURE WHITE CHEDDAR 4x2.5kg, 4 x 5kg

MATURE RED CHEDDAR 4x2.5kg, 4 x 5kg

PIZZA TOP 4x2.38kg approx.

CHEESARELLA 4x2.38kg approx.

CHEDDARELLA 4x2.38kg approx.

#### **Small Block Case**

40x30x12cm / up to 120 cases per pallet

### **Large Block Case**

40x30x24cm / up to 60 cases per pallet



### **Simply Melt**

**Pizza Strings** 

FOR STUFFED CRUST PIZZA



### SIMPLY MELT

Pizza strings

Bags Per Case: 6 x 1kg (6kg total)

Cases Per Pallet: 120

Shelf Life & Storage: 12 months Frozen -18°C

String diameter: 14mm

### **Available Format:**

Rope

### Usage:

Perfect for pizza crust filling











Our Vigano Vegan Cheese has taken time, patience & passion to develop, offering a vegan alternative to cheese, a product that has excellent flavour & functionality, as you would expect from any other Prima Cheese product.

An indulgent Dairy Free Cheese Alternative, ideal for a unique melty pizza experience. This super stretchy, vegan cheese oozes from toasties, can be used in cooking sauces in your favourite cheesy recipes.

Made with coconut oil, we welcome Vigano to our range of products that have been specially formulated & introduced to meet the changing face of the catering industry.



### EXPORT BY LAND OR SEA

### Road haulage - Truck

- Up to 26 UK Industrial Pallets or 33 EU pallets.
- UK pallets hold 60 or 70 cases of shredded, grated or diced product, or 100 cases of blocks.
- EU pallets can hold 48 cases of shredded, grated or diced product, or 96 cases of blocks.

### Sea Freight - 40ft Reefer Container

- 20 UK Industrial pallets.
- Up to 80 cases of shredded, grated or diced product, or 120 cases of blocks.

### Sea Freight - 20ft Reefer Container

- 9 UK Industrial pallets + 45 cases handball.
- Up to 70 cases of shredded, grated or diced product, or 120 cases of blocks.
- We are able to mix products within a container, MOQ per product line is 1 pallet.



### **GOT AN ENQUIRY**

### GET IN TOUCH

Please get in touch to find out more information, if you have any questions at all please do not hesitate to ask a member of the team.

T: +44 (0) 191 521 0101

exportteam@primacheese.com

W: primacheese.com/export

### Prima Cheese Ltd

13 Partnership Court Seaham Grange Ind Estate Seaham, Co. Durham SR7 0PX, United Kingdom.

### FIND US ON SOCIAL MEDIA





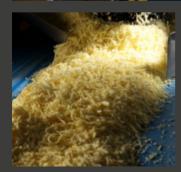
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