

Anchor Food Professionals

# Mozzarella

*Perfect for Pizza*

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# The Dough

**The Ingredients** With only a few ingredients - flour, salt, sugar, oil, water and yeast, how hard can it be? There are however so many variables in getting a dough that is just right, so it is important to understand what each ingredient does, for a start.

**Flour** Flour with the correct gluten content is imperative as this will form the dough. The higher the gluten content the stronger the dough.

Flour type	High grade	00 grade	All purpose
Gluten %	12-15%	around 12%	8-9%
Dough type	Strong dough + longer maturation	Strong dough + longer maturation	Weaker dough + shorter maturation
Pizza type	New York or Sicilian style	Woodfired	Chicago deep dish

**Salt** Salt is added to the dough as an enhancer and regulator. It adds flavour, enhances the strength of the dough and helps prevent over fermentation.

*Top Tip* Do not add too much salt. Ensure that it is not in direct contact with the yeast as it will kill the yeast and prevent the dough from raising.

*The dough is the foundation for any truly great pizza. Here are some tips for the perfect crust.*







**Sugar** Sugar helps the yeast during fermentation, assists in browning, adds flavor and tenderness.

*Top Tip* Do not add too much sugar as it will result in over browning when baked.

**Oil** Oil helps add flavour, tenderness and flexibility to the dough

*Top Tip* Too much oil will result in fermentation and browning issues.

**Water** Water is vital to the recipe because it brings all the ingredients together. It helps the production of gluten and works with starch in the flour to bind the dough. This is what makes a firm and pliable dough.

*Top Tip* Not enough water will result in a dense dough, and too much water will result in a wet and tacky dough.

**Yeast** Yeast is a living organism which breathes life into the dough by consuming the sugar and releasing gas and alcohol which causes the dough to rise. This gives a distinctive flavour and aroma to the dough.

*Top Tip* Yeast dies at 60°C so be sure to temper the water before you add to the dough. 26°C is optimal for the multiplication of yeast, 27°C to 38°C is optimal for fermentation.

# Recommended Dough Recipe

Ingredient	7.5 kg Batch	Baker's Percent
High Gluten Flour	4.500 kg	100%
Warm Water	2.800 kg	62%
Salt	0.090kg	2%
Sugar	0.044 kg	.5%
Instant Dry Yeast	0.034 kg	.75%
Extra Virgin Olive Oil	0.045 kg	1%

## Baker's percentage

Baker's percentage is a notation method indicating the proportion of an ingredient relative to the flour used in a recipe

## Method

1. Blend all dry ingredients in a mixer on low speed for 30 seconds.
2. Add water and mix for 3 minutes. At this point the water should be combined with the flour.
3. Add oil and continue mixing for an additional 7 minutes or until dough is smooth and silky.
4. Remove dough from the mixer and place onto your work surface. Cover the dough with plastic wrap and allow to rest for 5 minutes.
5. Roll into dough balls and place onto a sheet pan allowing around 5cm room on each side for the dough ball to expand. Quickly spray the tops of the dough balls with a non stick spray, cover with plastic wrap.
6. Allow to rise for a minimum of 24 hours in a chiller. Dough will be optimal after 48 hours and will last for up to 96 hours.
7. Remove from fridge, and allow to warm up at room temperature for 30-60 minutes before using.

# The Sauce



*Here is a great basic recipe for an uncooked pizza sauce.*

Made in the old-style, a sweet & rich pizza sauce should be loaded with the natural sugars from tomatoes so that the surface often glistens with transparent tomato nectar.

## Ingredients

400g diced tomatoes, with juice	3g dried oregano
170g tomato paste	5g sugar
20g extra-virgin olive oil	1 tsp minced garlic
10g chopped fresh basil leaves	1 tsp salt

## Method

1. In a medium bowl, combine the diced tomatoes, juice from the can, tomato paste, olive oil, basil, oregano, sugar, garlic & salt.
2. Whisk together so the tomatoes become soft and everything is well incorporated.
3. Taste and add more salt, if desired.

### Top Tip

Keep the flavour balanced and keep it simple by staying away from too much seasoning in the sauce. An uncooked sauce will actually taste better, giving you that fresh, zippy tomato flavour to counter the milkiness of a good quality Mozzarella

**Storage** Store it in the refrigerator. Stainless steel containers are best as plastic containers can be nicked and marked and aluminum containers leave a slight metallic taste. To avoid spoilage keep it as far away from yeast as possible.

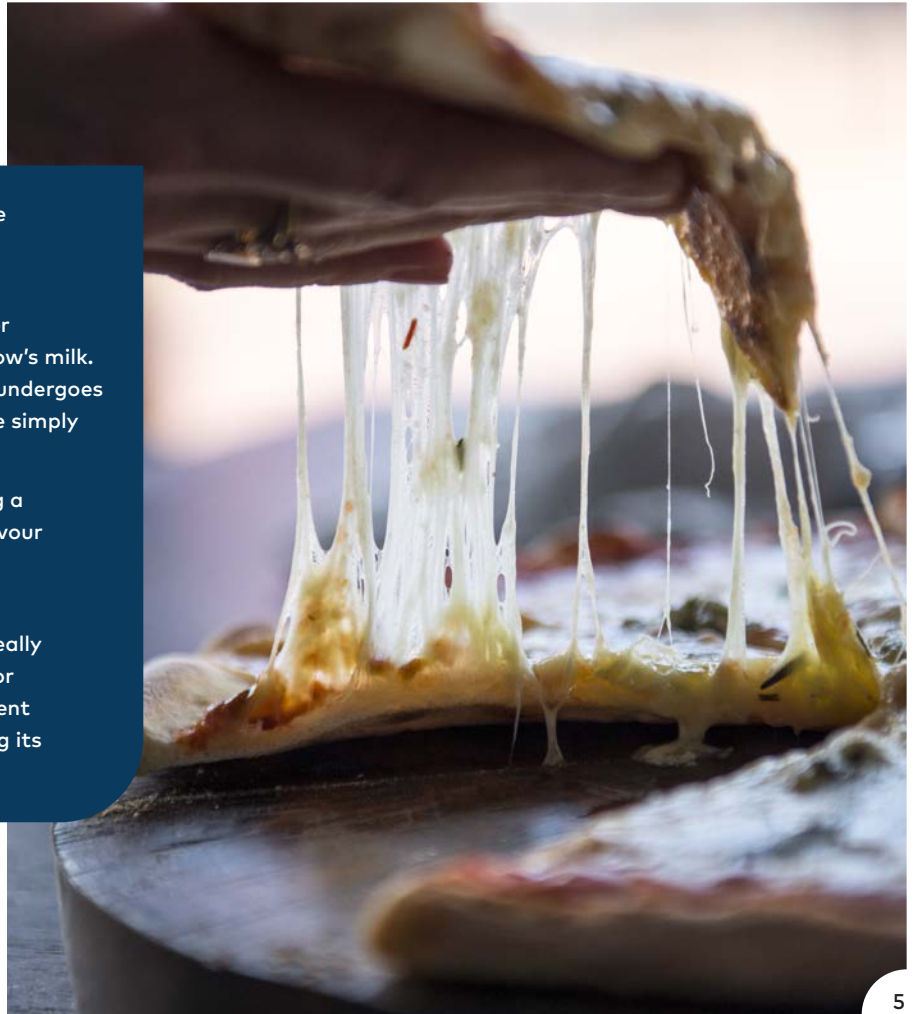
# The Cheese

No other ingredient brings a pizza together quite like mozzarella – and its star power stems from its production process.

While mozzarella was traditionally made using water buffalo's milk, today's cheese is usually made with cow's milk. Once the whey is separated from the curd, the curd undergoes a cooking and stretching process, delivering a cheese simply made for pizza.

Mozzarella delivers a unique mouthfeel while holding a pizza's ingredients together, and its creamy, mild flavour complements those other ingredients, rather than overpowering them.

But it's mozzarella's famous stretch and melt that really deliver an authentic, memorable dining experience for customers – because nothing compares to the moment that first slice of pizza is lifted off the plate revealing its supreme stretch.



# Why Anchor Food Professionals' Mozzarella?

Ideal  
Melt

Consistent  
Performance



## Delivering your bottom line with reliable, natural mozzarella

Conveniently pre-shredded this 100% mozzarella saves valuable time and reduces wastage. Delivering consistent and reliable performance across a range of recipes for dining in, takeaway and delivery.

100%  
Mozzarella

Superior  
Stretch



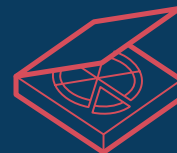
**100% Mozzarella cheese** Made from fresh cow's milk and frozen for fresh quality. Enjoy Mozzarella at it's best with no anti-caking agents or added flavours.

Reheat  
Performance

Great  
Coverage



**Specially designed for delivery** Optimised for takeaway and delivery, holding texture and stretch longer with great reheat performance.



**Consistently easy** Free flowing, uniform shred means easy and ready to use, with reliable quality and performance.



# Key Benefits

**Ideal melt** For good coverage and a generous appearance. As a topping or filling, we've got you covered.

**Excellent stretch** Impressive stretch, whether on a pizza or in a dumpling, customers will enjoy an authentic Anchor mozzarella experience every time.

**Mild and creamy** The subtle, natural dairy flavour harmonises with a range of ingredient combinations.

**Snap frozen at peak maturity and pre-shredded for ease of use**

This mozzarella saves prep time and reduces labour costs, helping produce impressive recipes and better yield.



*Top Tips*

**For best results**

- Store Frozen until needed (-16°C or below)
- Thaw before use at 2° - 4° C for 3 days. Once thawed, remain chilled at 2° - 4° C and within 9 day (from start of thawing)
- Do not refreeze



# From Pastures...

**Our Mozzarella is crafted with care for your restaurant.**

**Our Heritage** At Anchor Food Professionals we take great pride in partnering with some of the world's largest quick serve restaurants and have been doing so for over 30 years. These partnerships are built on a world leading product range, designed to consistently deliver exceptional functional performance. We have valuable dairy and QSR insights, giving you the edge and enabling us to grow together as valued partners.

**100% pure mozzarella from all-natural milk** It all starts on the farm. We are the foodservice business of Fonterra, built on generations of dairy expertise. Internationally recognised for high standards in animal welfare. 10 000 farmer share holders supply grass-fed, non –GMO and additive free all-natural milk. The milk used to produce our mozzarella cheese is secured from a single region in Canterbury NZ. Like you and your customers – we care deeply about sustainability – protecting your animals and environment into the future.

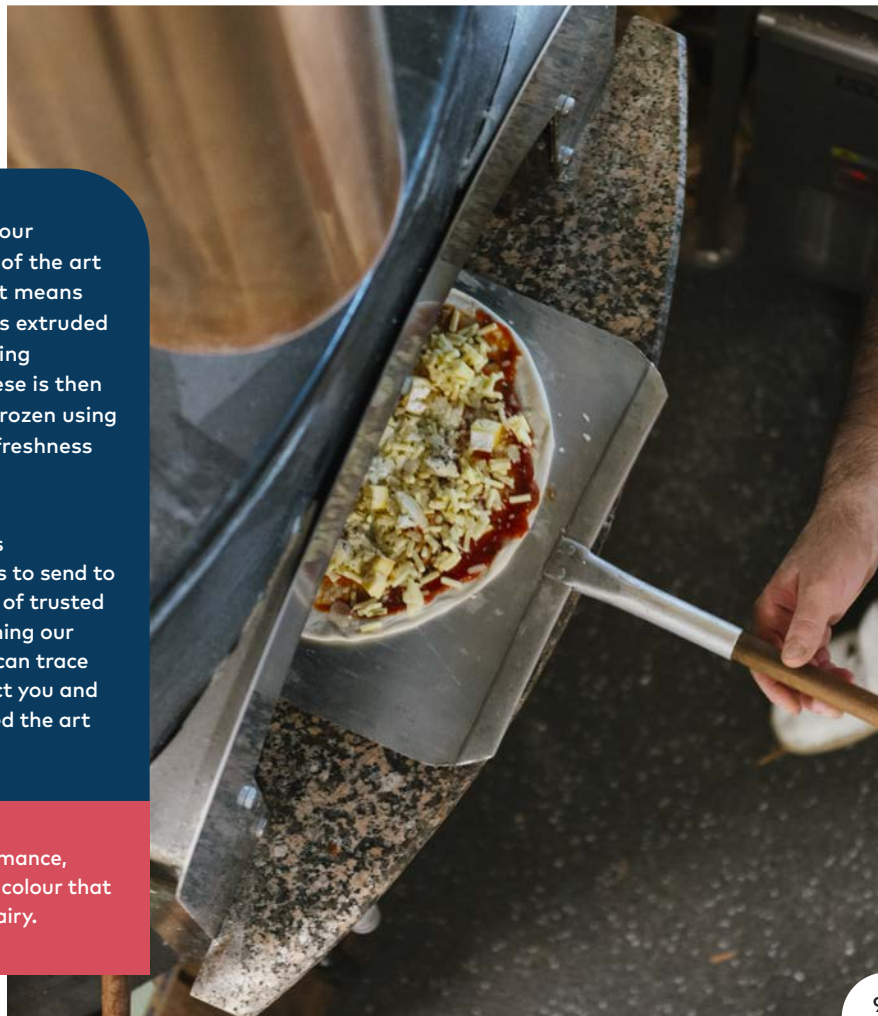


# ... to Pizza

**Cutting edge technology** We make our mozzarella at Clandeboyne – our most advanced state of the art plant. Our commitment to the highest quality product means our milk is made into 100% mozzarella in 6 hours. It is extruded as soft mozzarella sheets to enable better control during shredding. Using our state of the art process the cheese is then shredded into uniform shapes and immediately snap frozen using Individual Quick Frozen technology. This locks in the freshness and functionality of the mozzarella.

At our processing plants leading edge technology meets exceptional care and expertise to create dairy goodness to send to your global customer in over 130 markets. Our promise of trusted goodness means quality and care at every step. By owning our fully integrated supply chain from pasture to pizza we can trace every product right back to the source, making a product you and your consumers can trust. Over decades we have refined the art of making cheese.

The quality of the product is obvious in its stretch performance, excellent melt, mild milky flavour and the distinct golden colour that comes with the beta-carotene present in New Zealand dairy.







## The Toppings

This is an area on your menu which can result in a blow out of your costs – it is therefore important to tackle topping selections deliberately with both creative flair and a calculator.



## The menu

- A well planned menu is costed out properly and designed to generate a profit through maintaining acceptable food costs.
- Menus should be kept simple but effective for the sake of operational efficiency, customer satisfaction and cost controls.
- Remember to select ingredients which complement each other not only in flavour and texture but also in appearance.
- Taking into account different heat sources and how fast or slow they cook has also changed the way we think about what we put on our pizzas.
- Sourcing local ingredients will add community credibility and freshness to your menu.
- Develop a solid relationship with your suppliers who will help you source specialty products and will give you a view of trending flavour concepts.
- Offer the flavours and styles that your customers want by using a tasting panel to test out flavor concepts.
- Keep up to date on trends with longevity. For example, giving more space on the menu for vegetarian friendly toppings or bold ethnic flavours.

- Not all toppings need to be added before cooking. This gives an opportunity to add fresh ingredients for intensity of flavour, colour and texture.

## The preparation

- Analyse your kitchen, prep area and kitchen team to establish what you are capable of preparing.
- Some of the most simple toppings can become a premium offering if they are prepared in house and with care. Grilling, roasting, smoking, pickling or marinating your toppings will put you ahead of your competitors.
- The menu will feed into your prep plan. Help reduce waste by using forecasts to develop your daily and weekly prep plan. Prepping too much will lead to spoilage and waste, which leads to profit loss.

*Top Tip*

Remember to drain your toppings on the make table to ensure that your pizza does not go soggy – e.g. onion juice/pineapple juice.



# Portion Control

Saving you money, maintaining consistency and allowing for growth and scalability. If you are free throwing toppings on your pizzas, you are either over portioning or under portioning your pizzas - a portion control program is the answer to this problem.

- STEP 1** **Establish portion sizes** Evaluate your menu and establish the portion requirements of each ingredient.
- STEP 2** **Information** Your employees need to understand the importance of maintaining portion control. Provide them with an easily accessible portion chart on the line or a recipe book at prep stations.
- STEP 3** **Tools** Provide your team with tools to ensure they are putting the right amounts on every time. These could be in the form of digital scales or measuring cups.
- STEP 4** **Monitoring** Keeping a close eye on the maintenance of the portion controls you have established to ensure that staff do not slip into bad habits.  
  
At peak times, weighing the meat for every pizza will hinder your throughput. Create a system where you pre-portion your meats in off-peak times so you can serve a consistent product at all times.

Analyse your wastage at the end of a shift and develop recipes for sides that use up leftovers from your make table – e.g. mini calzone or loaded fries.

## Be careful to avoid these portion control pitfalls:

- Slacking off the portion control when busy
- Not monitoring and disciplining offending staff
- Letting charts get out of date
- Not keeping backup scales, ladles, spoodles, and cups on site
- Not having scales, ladles, spoodles, and cups at every station for every employee
- Not sharing the cost of food with staff so they know how expensive ingredients are
- When using volume portioning always use a cup that needs to be filled full, never have lines marked on one cup for several sizes.

Head to our website for editable portion control templates

<https://www.anchorfoodprofessionals.com/pi/en.html>

## Portion Control Template

	Unit	8 in	10 in	12 in	14 in	16 in	18 in
Dough	g	140	225	310	425	570	710
Pizza sauce	g	50	65	80	95	100	120
Cheese	g	100	125	150	175	200	225
Extra cheese	g						
<b>Toppings</b>							
Pepperoni	g	28	42	56	77	100	128
Sausage	g	21	42	56	77	100	128
Bacon	g	21	42	56	77	100	128
Meatballs	g	21	42	56	77	100	128
Salami	g	21	42	56	77	100	128
Ham	g	21	42	56	77	100	128
Chicken	g	21	42	56	77	100	128
Anchovy	ea	4	6	8	10	12	14
<b>Vegetables</b>							
Mushrooms	g	21	42	56	77	100	128
Onions	g	21	42	56	77	100	128
Peppers	g	21	42	56	77	100	128
Olives	g	21	42	56	77	100	128
Artichoke hearts	g	21	42	56	77	100	128
Pineapple	g	21	42	56	77	100	128
Tomato	g	21	42	56	77	100	128
Spinach	g	21	42	56	77	100	128
Fresh basil	g	7	14	20	28	35	50
<b>Other</b>							
Feta/ blue cheese	g	15	20	28	42	50	65
Slices per pizza		4	6	8	10	12	14



# The Build

Whether you are working in a neighborhood pizzeria, local pub or club, or upmarket Italian restaurant, it is the taste and presentation of the pizzas that will keep your customers coming back.

The smart foodservice operators have realised this and are building their pizzas accordingly.

The aim is to create a well-constructed, flavoursome offering that presents as well as it tastes. With this in mind, you need to build your pizza layer by layer, choosing topping ingredients which complement each other not only in taste but in appearance.



**The Dough** Dust the pre-portioned dough ball with flour, and hand stretch or roll the to the correct diameter.

**The Sauce** To ensure consistency - train your team to apply the right amount of sauce and follow the same saucing process every time.

Always use a controlled measure spoon with a flat base (a spoodle or ladle) as, this will help with spreading the sauce evenly without damaging the dough.

Do not use too much sauce as this will cause the dough to go sticky and soggy. Start by placing the sauce in the center of the pizza, and gently spread the sauce in a circular motion.

Ensure that you leave a sauce less border of around 2.5cm (1 inch) - this is important.

**The Cheese** Anchor Food Professionals IQF Mozzarella has a uniform shred – which allows for even distribution – resulting in great coverage.

Be sure to defrost Anchor FP Mozzarella to ensure even melting

### *Top Tip*

A helpful tip when distributing the cheese is to start from the outside perimeter and work your way in. Ensure that you leave a border as with the sauce. The cheese will naturally gravitate to the centre, so ensure that the cheese is evenly distributed.

**The Toppings** There is much debate around the sequence of layering cheese and toppings. As a general rule consider if your toppings will become dry and crisp when exposed to the hot oven. If so, they should be under the cheese.

If the toppings will hold up well to the heat put them on the top of the cheese.

Toppings that contain moisture - The heat from the oven will cause the toppings to release water vapour as they cook. This water vapour will get trapped under the cheese, causing the toppings to steam themselves.

Think about it this way- if you put your favourite pizza topping on a sheet tray all by itself and placed it in the oven, what would happen? Would it burn quickly? Would it get dry and crunchy? Or would it stay soft and tender, allowing the oven to enhance it's taste?

The placement of each topping needs to be planned. If you look at how pizza is cut up, it's like a cake - everyone gets a slice. That means each piece needs to be made for that individual bite - each piece needs to look good as well as taste good.



# The Bake

## Coal/Wood Fired Oven

Ideal for artisan pizzas with a light open structured well browned crust, and the raised edge with charred spots. Best used in dine-in restaurants where they add ambience to the dining experience.

These ovens operate at a high temperature 320°C to 420°C requiring a shorter baking time of around 2 minutes, depending on the dough type.

- Top Tips*
- To get the oven up to temperature – start your oven early, 2 - 3 hours before service.
  - Use hard wood for good flavour and heat retention.
  - Place the pizza close to the flame but not too close.
  - Keep turning your pizza to ensure even baking.
  - Lift into the dome of the oven to add crispy edge.
  - Because of the very short baking time there is little opportunity for the top of the pizza to dry off, so ensure that your toppings will cook through in this time.
  - Anchor Food Professionals IQF Mozzarella does not contain anti-caking agent. Anti-caking agents have a tendency to burn at very high temperatures.

## Deck Oven

These ovens are recommended for delivery operations as the crust tends to retain its crispness for a longer time – due to a longer baking time at between 280°C to 315°C for up to 5 minutes.

One of the main differences between a wood fired and deck oven - wood fired oven will typically exhibit top heat/baking properties over the average deck oven, so the char on the top of the crust is generally not as intense.

*Top Tips* For high volume pizza outlets consider a multi-deck oven to address the increased baking time required.

The combustion process in deck ovens consumes oxygen, so it is important to ensure that the kitchen is well ventilated and that is correctly vented.

It is important to calibrate the temperature of your deck oven for consistent baking results.



## Conveyor Ovens

Conveyor ovens (using air impingement technology) are the true work horse of today's retail pizza industry. These ovens are well suited to both dine in and delivery pizzas or any operation where oven ambiance is not a prime focus.

Operating at temperatures between 250°C to 270°C with a baking time of approximately 4½ minutes.

As an added benefit, the airflow to the top of the pizzas has a drying effect upon the pizza, providing for a drier pizza, especially when heavily topped with moisture-laden vegetables.



# Trends That are



**Provenance** Although ingredient provenance has always been important, consumer interest in discovering the story behind their foods has risen further and is increasingly influencing purchasing decisions. Local food has to travel less distance, reducing fuel and ultimately wastage as well as boosting the local economy.

Using your menu to call out where your ingredients come from and how they are produced is a powerful tool in drawing customers.

When planning your menus be mindful of the quality and origin of your toppings and use this to your advantage. By highlighting ingredients on the menu that are unique or are locally sourced you will add to the perception of a premium offering and differentiate yourself from your competitors.

Anchor Food Professionals IQF Mozzarella is an ideal example of a hero ingredient that ticks all the provenance boxes. Crafted from fresh New Zealand milk from cows who spend their days grazing on lush green pastures, farming the way nature intended.

**Authenticity & Artisanal food trends - fresh, by hand and with care** The definition of artisan on the menu is food produced by non-industrialized methods, typically handed down from previous generations. The skills, tastes and production processes in creating the ultimate pizza, develop slowly and naturally, and should not be cut short for mass production. Unlike mainstream and mass-produced products, artisan products represent unique, affordable luxuries made with mastery.



# Here to Stay

Artisan products are a hit among millennials, as this powerful cohort values authenticity, creativity and local goods. "Slow artisanal crafts, are a counterpoint to fast technology." Immersed in technology for most of their lives, millennials appreciate artisan goods because they encourage people to slow down and savour impeccably made craftsmanship.

It is all about taking simple but well-chosen ingredients and applying finely honed skills to create the perfect balance of crispy feather light crust, rich, natural tomato sauce and bubbling, blistered, mild, milky mozzarella.

Tell your story: People love great stories, so share your why – the purpose that fuels you to create exceptional products. Infuse your story with passion and educate your customer about the fine details of your art, and you will have them lining up for more.

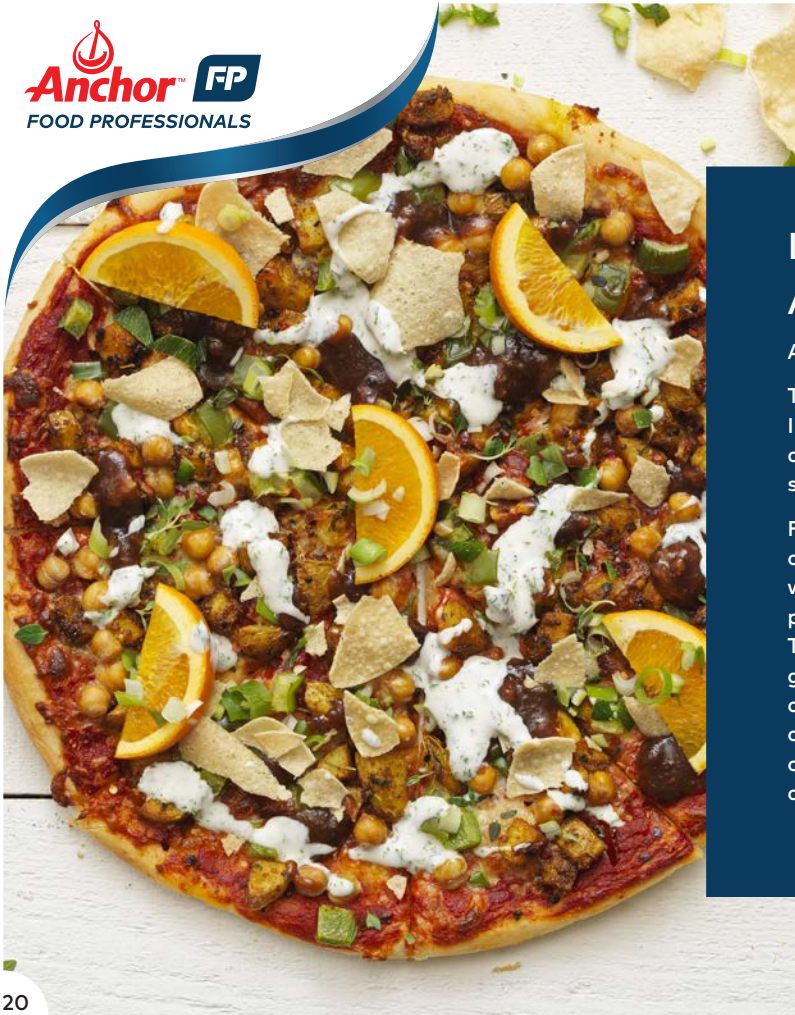
**Meat Free** The meat free consumer trend is growing at pace, underpinned by consumers demand for healthy food options coupled with concern about the environment. This will manifest itself on the pizza menu in the form of interesting vegetable toppings and alternative meat products.

**The crust:** Vegetable based crusts like cauliflower or sweet potato are starting to become mainstream along with the addition of well flavoured vegetable bread shots to enhance the dough base.

**The toppings:** The clever use of bold ethnic flavours such as chimmi chiri or earthy Moroccan/ North African flavours can be used to lift your average vegetable pizza a new level. An ever increasing range of plant-based meat alternatives such as Quorn or jack fruit make it easier to create delicious meat free pizzas.



# Aloo Pizza



## Insight - Chef Daniel Simpson Anchor Food Professionals

Aloo, a South Asian term for potatoes, is found in many dishes.

The Aloo Pizza is about bringing the flavours used in classic Indian cuisine to life on a vegetarian pizza. It is an easy and authentic way to challenge your expectations away from the standard butter chicken.

Flavours of tandoori, cumin and turmeric, combine with the texture of chick peas and baby green peas. The pizza is finished with garnishes like mango chutney, refreshing yoghurt dressing and crispy poppadoms for a delightful crunch.



## Ingredients

- 1 large pizza dough
- 1 ladle of pizza sauce
- 138g Anchor IQF Mozzarella
- 100g potato or sweet potato, diced 3cm thick, precooked
- 1 tbsp tikka masala paste
- 1 tsp ea. cumin and turmeric powder
- 1 tsp fenugreek seeds, toasted
- Handful canned chickpeas
- Handful green baby peas
- Handful coriander, chopped
- 3 tbsp yoghurt and mint dressing
- 5 tsp mango chutney
- 1 poppadum, crushed roughly
- 3 orange segments

## Method

1. Make your margarita base.
2. Toss the potatoes in a bowl with the spices, tikka paste and half the coriander and season.
3. Sprinkle potato, peas and chickpeas evenly on pizza.
4. Add to oven.
5. Once cooked garnish with the mango chutney, crushed poppadum's, yoghurt dressing and the rest of the coriander.
6. Garnish with the orange segments at the corner of the pizza.

*Top Tip*

You can replace the potatoes with cooked chicken for a non-vegetarian option. Change chutney to a favoured pickle if you desire.



This 100% mozzarella saves valuable time and reduces wastage. Individually Quick Frozen to capture the fresh quality and authentic taste. Extra Stretch mozzarella makes the perfect pizza.



98.5% fat free plain unsweetened acidophilus yoghurt. An incredibly versatile yoghurt that can be eaten on its own or used as an addition to both sweet and savoury recipes.

### Product

### Large Pizza

Anchor IQF Mozzarella

138g\*

\*Estimated Average Volume



# Honey Crispy Chicken Pizza

## Insight - Chef Daniel Simpson Anchor Food Professionals

Honey Chicken is a very popular takeout recipe with crispy, tender chicken in a sticky and sweet honey sauce.

After putting this sweet little Honey Crispy Chicken Pizza on your menu you may need to invest in a beehive to keep up with the demand.

Ingredients that are simple but so delicious that you will be buzzing with excitement from the feedback you get.





## Ingredients

- 1 large pizza dough
- 1 ladle pizza sauce
- 138g Anchor IQF Mozzarella
- 150g fried chicken strips - own recipe
- 30ml runny honey
- 1 sprig fresh rosemary, stalks removed and roughly chopped

## Method

1. Make a margarita base, with sauce.
2. Spread the chicken and cheese evenly over the pizza and cook.
3. Once cooked sprinkle rosemary over the pizza and drizzle the honey.

### Top Tip

Add crumbled blue cheese and chives for a flavour match made in heaven. Name the variety of honey on your pizza to add value and individuality to the menu description. Top with blue cheese and a sweet dark chutney for additional colour and flavour..



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Mainland Special Reserve Blue Vein is a distinctive blue vein style cheese with blue and green veins that course through a moist, crumbly body. Ideal cheese for cheeseboards or to use in salads or hot dishes.

### Product

### Large Pizza

Anchor IQF Mozzarella

138g\*

\*Estimated Average Volume

# Roast Pumpkin Pesto Pizza

## Insight - Chef Todd Thorburn Anchor Food Professionals

This vegetarian pizza is paying homage to the humble pumpkin by incorporating it into both the dough and the topping.

Quality and variety is often a challenge for vegetarians seeking to eat out – this pizza is a great option with lots of full flavoured elements

including the roast pumpkin, pesto and charred onion sauce and topped with delicious fresh garnishes. It is a visually stunning pizza that will delight the taste buds of vegetarians and tempt the meatasaurus amongst them.



## Ingredients

1 ea. butternut pumpkin  
1 tbsp turmeric powder  
1 large pizza dough  
1 ladle Napoli or pizza sauce  
138g Anchor IQF Mozzarella  
1 tbsp roast pumpkin turmeric  
puree for pizza dough

100g medium dice roast  
pumpkin pieces  
50g sliced red onion  
2 tbsp Mainland creamy or  
crumbly feta  
2 tbsp basil pesto  
2 tbsp onion jam (or onion  
sauce)

## Method

Peel, dice and bake pumpkin @180°C for 12mins, add turmeric powder and puree or mash until smooth. Add 1 tbsp of paste per 500g of dough while mixing to incorporate thoroughly into the dough (with consistent colour throughout).

Add pumpkin purée to pizza dough while mixing to incorporate properly. Evenly spread Napoli or pizza sauce onto base, working from the outside in. Evenly spread cheese over the tomato base and other ingredients (except pesto, onion jam & feta). Bake in oven @ 250°C for 6 mins, slice pizza and finish with pesto, onion jam & crumbled feta.

*Top Tip*

Mainland Traditional or Creamy Feta is made from pure dairy and Fonterra feta doesn't contain palm oil unlike other feta variants.



This 100% mozzarella saves valuable time and reduces wastage. Individually Quick Frozen to capture the fresh quality and authentic taste. Extra Stretch mozzarella makes the perfect pizza.



Mainland Creamy Feta is a creamy Danish-style Feta that has a smooth, firm closed texture. Creamy Feta is perfect for slicing and dicing or where a creamy mouth feel is required.

### Product

### Large Pizza

Anchor IQF Mozzarella

138g\*

\*Estimated Average Volume



For more information, inspiration and tools head to our website:

New Zealand: [anchorfoodprofessionals.com/nz/en.html](https://anchorfoodprofessionals.com/nz/en.html) Pacific Islands: [anchorfoodprofessionals.com/pi/en.html](https://anchorfoodprofessionals.com/pi/en.html)