



The Home of Mozzarella



**We are partners
in innovation,
providing solutions
that help our
customers grow
more profitably**

**We are Europe's
leading manufacturer
of mozzarella and
work with many of
the world's most
successful food
companies**

**We provide patented
technology, quality
control and outstanding
customer service that
simply cannot be
matched**

Who we are

Our Story

Formerly Glanbia Cheese, Leprino Foods is the leading mozzarella manufacturer in Europe, providing customised cheese making solutions to customers in over 30 countries around the world. We are wholly owned by Leprino Foods Company of Denver - Colorado, meaning we are part of the largest mozzarella manufacturing business in the world, with expertise in mozzarella like no other.

Leprino Foods Company is a global cheese and dairy ingredients company, based in the US, Leprino Foods export to over 80 countries. A leader in food technology with over 50 production patents, Leprino is the exclusive supplier of mozzarella to many of the top pizza chains in the US and around the world.

At **Leprino Foods**, we have developed an innovative cheese manufacturing process focused on consumer needs. We understand food and nutrition and how to meet the needs of the world's most successful companies. We have access to a network of experts across our global business to help deliver custom solutions.

Where we make our cheese

Leprino Foods Ltd

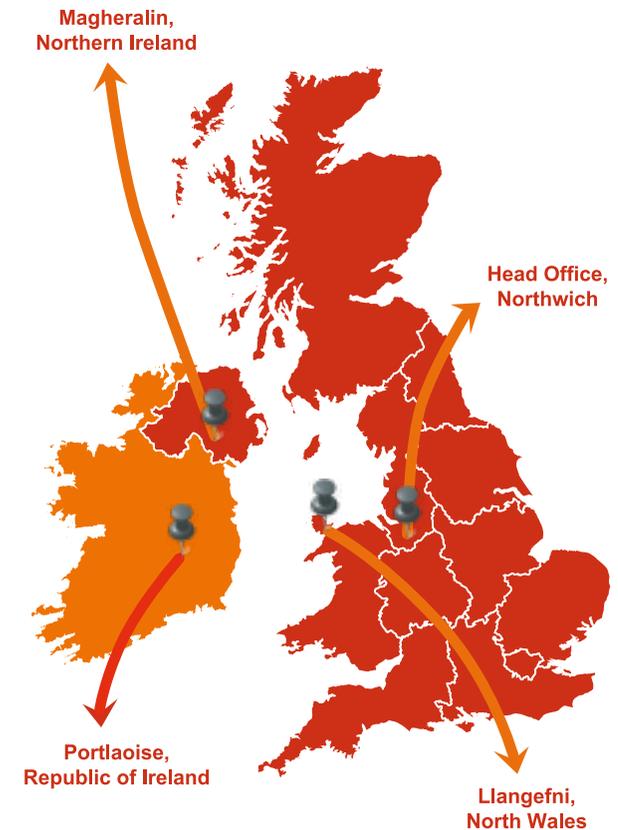
Leprino Foods has two state of the art mozzarella manufacturing facilities situated in locations that offer the highest quality milk, the starting point of our impressive mozzarella.

Llangefni, North Wales, is focused on shred and dice solutions for the foodservice sector. It uses over 250 million litres of milk a year, almost 20% of all the Welsh milk output.

Magheralin, Northern Ireland, is our purpose built mozzarella plant, producing a wide array of ribbon (block) recipes. The factory uses over 350 million litres a year, equivalent to 20% of Northern Ireland's milk output.

Leprino Foods EU

Leprino Foods EU has a state of the art mozzarella manufacturing facility commissioned in 2021, situated in Portlaoise in the Republic of Ireland, at the heart of the countries grass fed dairy herd.



Portlaoise offers the latest technology in producing shred, dice and string mozzarella in a variety of formats. The site has capacity to manufacture 45,000 tonnes of mozzarella, whilst using the equivalent of over 360 million litres of milk per year.



We are Committed to our Customers



We achieve the highest standards of excellence in everything we do...

When it comes to our cheese manufacturing, quality and safety are of paramount importance. Our customers depend on us to achieve the highest standards of excellence in everything we do and in the cheeses we deliver. Our facilities are designed and maintained with the utmost care to produce only the highest quality mozzarella, pizza cheese and dairy ingredients for our customers.

We use state-of-the-art quality assurance technology. Each step of the manufacturing process is closely monitored to ensure every aspect of the cheese meets our customers' specifications from chemical composition through to physical dimensions and exacting cook characteristics.



Global scale

Take advantage of our size and global capabilities as we manufacture and supply mozzarella internationally across the world.



Problem solvers

We take the time to understand what your consumers need. As a major part of that service, our thorough qualitative and quantitative testing methods help us to come up with the kind of food and menu suggestions that will appeal to the consumer market you are targeting.



Technology

Our cheese manufacturing facilities are amongst the most modern and technologically advanced plants in the world, while our patented cheese manufacturing technology allows us to continuously improve the consumer eating experience.

By enhancing the texture, nutritional value, melt and flavour of our mozzarella and pizza cheese, we can provide custom solutions for all our customers.

We can design bespoke product recipes to deliver individual customer performance requirements.



Customer collaboration

Our customers are our first priority. We will work closely with our customers at every stage – from new product development to accommodating delivery solutions. Our customers trust us to deliver the highest quality products possible.



Supply solutions

In addition to our UK supply solutions, almost everything manufactured at our Portlaoise site is shipped as a finished product to our storage facility in Belgium. This meets the demands of our customer portfolio across Europe. Holding product in mainland Europe ensures that customer fluctuations and peaks in demand can be reacted to quickly.

We're always thinking
of new ideas, new techniques...

and new ways to ensure the product we deliver to our customers is the very best it can be. It's this dedication to ensuring every step of our process is tailored to meet the individual needs of our customers, that has helped us to achieve an international reputation for quality, innovation and unbeatable service.



Our Products

Our mozzarella is used by many of the leading pizza and pasta chains, foodservice operators, industrial food manufacturers, wholesalers and retailers across the globe.

The consistent quality, flavour, melt and stretch of our cheese takes dishes from ordinary to extraordinary.



Applications

- Pizzas
- Pasta
- Frozen foods
- Snacks
- Healthy alternatives

Types

- Mozzarella
- Reduced-fat mozzarella
- Pizza cheese
- Blends, e.g. mozzarella and cheddar

Formats

- Chilled
- IQF - individually quick frozen
- Block cheese (ribbon)
- String cheese
- Shredded / diced cheese



Welcome to the NPD Kitchen...

our customers gain access to our global network of experienced food scientists, marketeers, sales professionals and culinary experts to find customised solutions for the products they sell.

What makes us different to typical cheese manufacturers is our ability to add value throughout the innovation process - from developing a concept to making it a reality.

Our NPD Capabilities

Knowledge

Understanding consumer needs

We seek a thorough understanding of your consumer and competitive environment by exploring a wide range of information to gain relevant insights. Then we translate those insights into innovative menu, product and strategic business ideas.

Ideation

We develop solutions for your business

Aligning our deep understanding of your business needs with our rich consumer insight, we develop solutions for your business. Our arsenal involves NPD, culinary inspiration, market research and incentive programmes.

Sample

Making ideas a reality

Throughout the process, we will create products and samples to support your operational needs.

Show

Hearing the consumers voice

Your business needs to best meet consumer needs. We will speak to consumers to help tailor the offer and improve consumer alignment and acceptance.

Explain

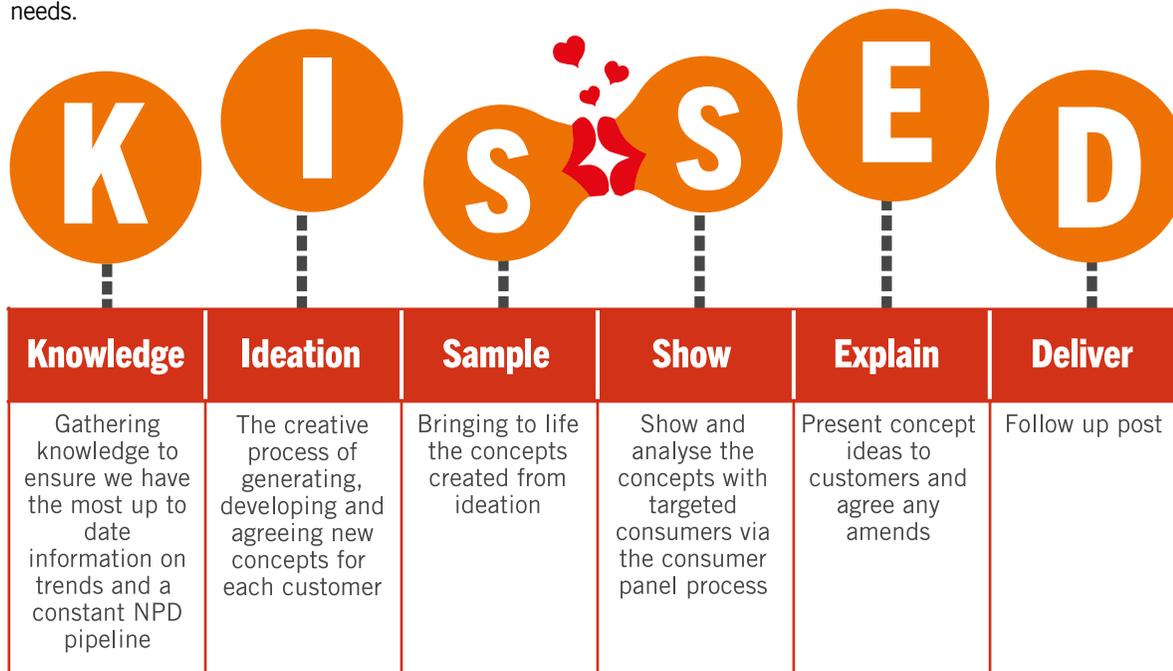
Collaborative working and two-way communication

Working collaboratively, we will ensure that we meet your business needs. We will work with you to explain the choices and why this will work for your business.

Deliver

On time optimised launch

Perfect and deliver a final product solution.



Our **innovation process** starts with a **brief & ends with a co-developed solution**

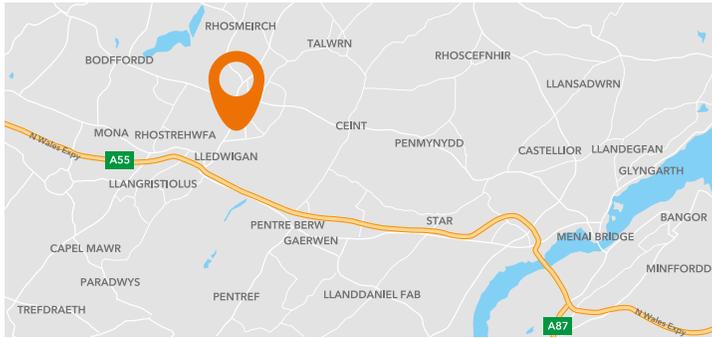
We are not Just a Cheese Supplier, We're Your Business Partner



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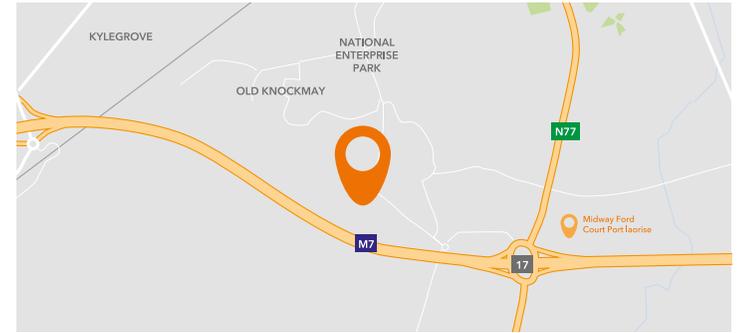
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Leprino Foods®

Shred & Dice Specialists

Llangefni - North Wales

- Over 800,000 litres every day, c20% of all Welsh milk.
- IQF or chilled shred and dice for the foodservice industry.
- High degree of tailoring possibilities including blends, flavours, colours, shred types and constituents. Designed to match every oven type, budget and performance target.





Performance Plus Mozzarella - Softer for Longer

No other European manufacturer has access to our proprietary technology.



Cows milk pasteurised

Curds formed, whey drained and protein aligned to form pasta filata

Cooker stretcher phase to form mozzarella

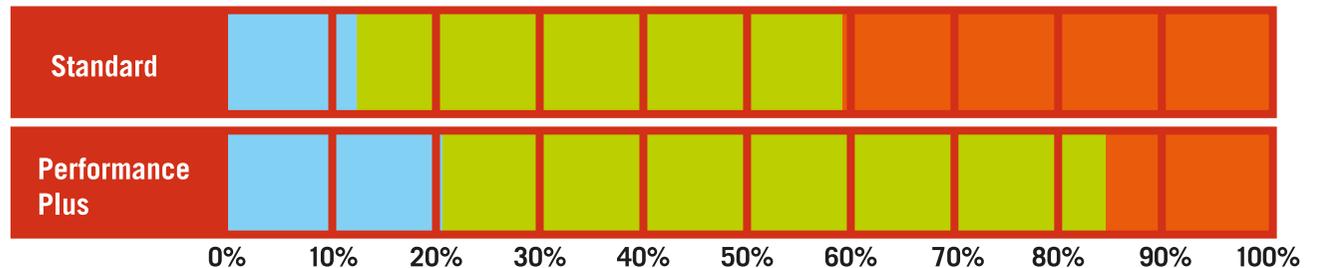
Option of blending clean label starch. Mozzarella and starch become a compound product

Happy consumers

Allows cheese to remain less chewy post bake for longer.

Great for restaurants, delivery or busy families, where there may be a delay serving.

Used by many major foodservice brands.



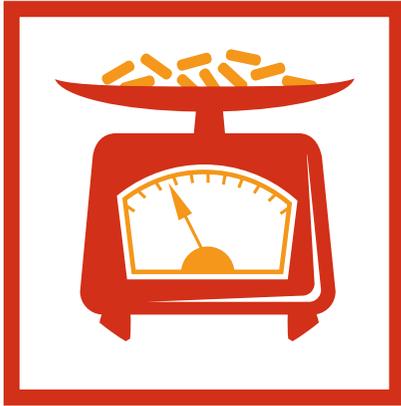
MOUTH FEEL

too smooth

PERFECT

too chewy

Why IQF? (Individually Quick Frozen)



Precision

Complete control over how much you use means less waste and better cost control



Simplicity and Ease

Individual pieces do not stick together, meaning handling and defrosting is quicker and easier



Locked in Perfection

Cheese designed to be perfect once defrosted. Removes the complication of under-ripe or over-ripe cheese



Better Stock Control

Longer shelf life means easier stock management and better product consistency

How we can Help

BLENDS

Option of adding other cheese at low levels to either allow a product claim or to achieve a flavour profile.

FLAVOURS & COLOURS

Add bespoke flavouring to give your signature taste profile. Example flavours include cheese, spices, sweet or savoury. This also allows colour to be added.

SOFTER FOR LONGER

Once the mozzarella is made, starch is blended in to form the compound product, resulting in mozzarella with added starch.

CUTS AND SHREDS

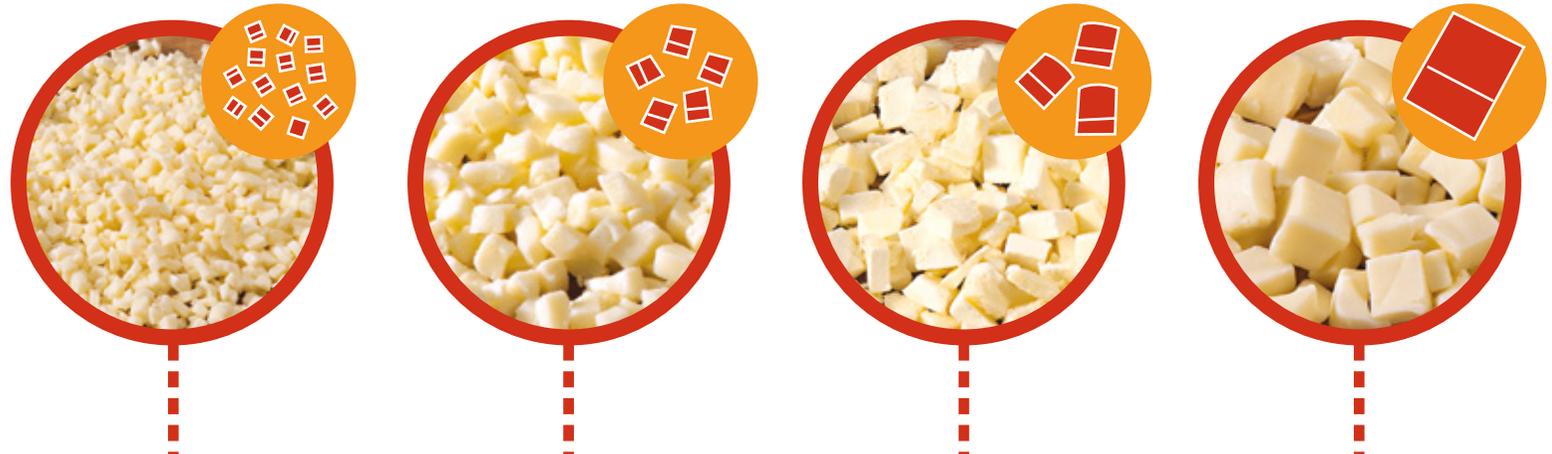
Based upon your cheese application requirements, your consumers visual expectations and the temperature regime, we will suggest the optimal shred.

GREATER FLEXIBILITY

Using IQF can help meet MOQ requirements.



Dice Solutions – Meeting Your Consumer Needs



	Small Dice	Medium Dice	Shrop	Large Dice
Typical dimensions	3 x 3 x 3mm	5 x 5 x 3mm 6 x 6 x 6mm	10 x 10 x 4mm	10 x 10 x 10mm 15 x 12 x 10mm
IQF option	Yes	Yes	No	No
Chilled option	Yes	Yes	Yes	Yes
Benefits	Great cooked stretch. Product dispersal control.		Almost as premium looking as large dice.	Authentic and traditional cheese melt.
Points to remember	When raw looks homemade. Designed for foodservice requirements.		Generally more expensive to manufacture.	

Small Dice



Shrop



Medium Dice

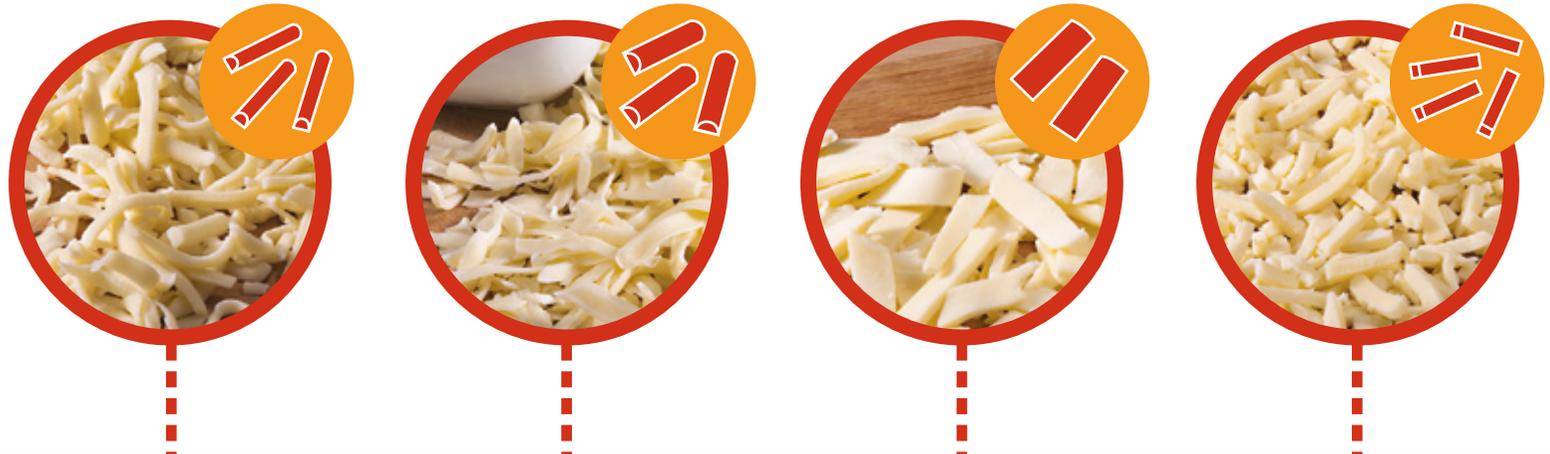


Large Dice



Dice Solutions

Shred Solutions. Meeting Your Consumer Needs



	Reduced Oval	Wide Oval	Tagliatelle	Julienne
Typical dimensions	3 - 6mm Width	10mm Width	50 x 10 x 2mm	30 x 4 x 3mm
IQF option	No	No	Yes	Yes
Chilled option	Yes	Yes	No	Yes
Benefits	Home grated cheese look.	Home grated cheese look.	Premium look on a raw pizza.	Great cooked stretch. Product dispersal control.
Points to remember	Harder to deliver portion control. Generally more expensive to manufacture.			When raw looks less homemade, designed for mass foodservice requirements.

Reduced Oval



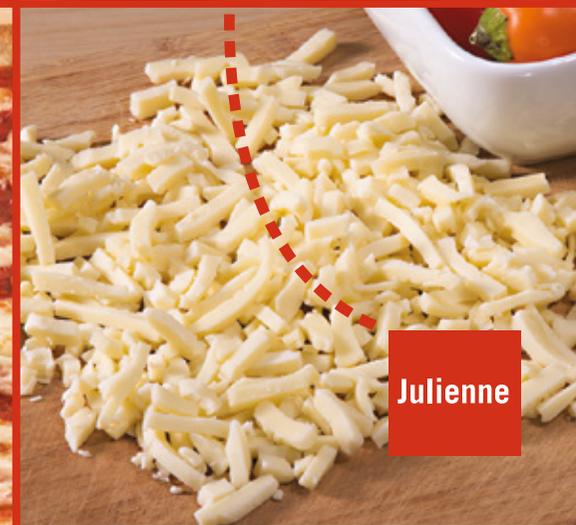
Tagliatelle



Wide Oval



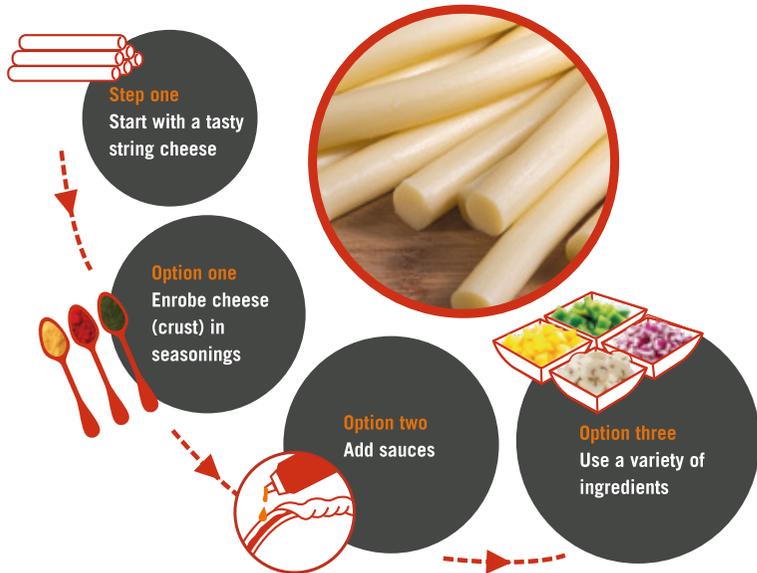
Julienne



Shred Solutions!

Portlaoise - Republic of Ireland

- World class mozzarella manufacturing facility commissioned in 2021.
- Latest technology in producing shred, dice and string mozzarella in a variety of formats.
- Capacity to manufacture circa 45,000 tonnes of mozzarella, using the equivalent of over 360 million litres of milk per year.
- Situated in Portlaoise, at the heart of the countries grass fed dairy herd.



Stuffed Crust – Versatility and Ease



Choose
cheese

Take Leprino cheese strings



Prepare
base

Stretch dough at least one inch
over tin, lay strings inside the tin lip



Crimp
dough

Fold over strings, making sure
to crimp dough to form seal



Prepare
topping

Sauce and top as required and bake



Slice &
serve

Serve to consumer and enjoy the ooze



Leprino Foods®

Tailored Mozzarella Recipes to Meet Your Needs

Magheralin - Northern Ireland

- Over 1 million litres every day, c20% of all Northern Ireland's milk.
- High quality, chilled ribbon (block) for the industrial pizza/shredding industry.
- Variable specifications to accommodate shredding and cook performance requirements.
- Milk sourced from UK herds.





Ribbon – Designed to Meet Your Shredding Needs

- Mozzarella designed to meet all your needs.
- Ribbon extrusion for optimal protein alignment to give superior stretch characteristics.
- Supply solutions for most shred types, flavour profiles, industry sectors & budget requirements.
- c7.5 - 10kg, twin or triple slab layers.

