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Leprino Foods is the largest mozzarella cheese producer in the world. Founded in 1950, Leprino Foods has been producing high-quality dairy products for over 65 years. They are also the leading producer of whey protein, lactose, and other dairy ingredients.

As the world's largest producer of mozzarella and pizza cheese, Leprino is focused on making pasta filata cheese – cheese that's made through a patented process of heating and stretching. The result is a perfectly crafted cheese that provides just the right amount of flavor, melt, and stretch. All Leprino Foods cheese is made with the highest-quality ingredients, including fresh, Grade A milk.

Leprino Cheese Products:

- **String Cheese** – Uses a unique extrusion process that results in the smoothest, most consistent product available – down to every individual strand. Includes products for every end-use application imaginable, from snack cheese to stuffed pizza crust. Available shapes: Round, Square, Hexagon, Plank, Nuggets; Varieties: Whole Milk, Part Skim, Colored & Twists, Flavored; Pack Sizes: 15 lb. case, 30 lb. case, 1,000 lb. bulk tote; Shelf Life: 1 year
- **Shredded and Diced Cheese** – Reduces prep time and labor costs for foodservice operators so they can focus on other parts of their operation. Expertly shredded and diced to ensure cut quality and consistency. Available shapes: Feather Shred, Short Shred, Long Thin Shred, Artisan Shred, Diced; Varieties: Whole Milk & Part Skim, Mozzarella & Pizza Cheese, Provolone, Blends, Reduced-Fat Cheddar & Jack; Case Pack: 5 lb. x 6 (30 lbs.); Shelf Life: 90 days
- **Block Cheese** – Perfect for traditionalists who prefer to shred or slice their own cheese straight from the block. Firm body and texture for shredding and slicing. Varieties: Whole Milk & Part Skim, Mozzarella & Pizza Cheese; Case Pack: 6 lb. x 8 (48 lbs.); Shelf Life: 90 Days
- **Bulk Ribbon** – Extruded into a patented ribbon shape to enable faster and more consistent cooling resulting in increased product consistency and shred-ability vs. other bulk forms. Varieties: Whole Milk & Part Skim, Mozzarella & Pizza Cheese, Reduced-Fat Cheddar & Jack; Case Pack: 1,000 lb. Bulk Tote, 1,100 lb. Bulk Tote, 1,125 lb. Bulk Tote; Shelf Life: 30 Days
- **QLC – Quality-Locked Cheese** – An Italian-style cheese, QLC is frozen at the peak of freshness to naturally lock in flavor and performance for guaranteed product consistency. QLC is ideal for foodservice operators and food manufacturers that demand the same high-quality taste, melt, and stretch every time. Ideal for restaurants and pizzerias. Available Shapes: Feather Shred, Short Shred, Long Thin Shred, Artisan Shred, Diced; Varieties: Whole Milk & Part Skim, Mozzarella & Pizza Cheese, Provolone, Reduced-Fat Cheddar & Jack Blends; Case Pack: 15 lb. Box, 20 lb. Box, 25 lb. Box, 30 lb. Box; Shelf Life: 1 year frozen

To learn more about these and other products, contact Global Food Connection, Inc.

