Delivering insight, expertise and bespoke solutions to the food industry
Innovation tastes like this...

Ornua Ingredients Europe is a leader in the field of food ingredient solutions, building on decades of experience and knowledge to offer customers a portfolio of products developed to meet the most exacting demands.

We don’t simply follow trends, we create them too. Working hand-in-hand with our partners – in our state of the art R&D kitchens – we innovate, we develop, we fine tune and we test, until our products deliver exactly the required functionality.

We even use the very latest ovens and fryers to replicate authentic ‘on-site’ conditions.

This means, alongside our standard product portfolio, we can produce bespoke products, matched perfectly to their desired application, cutting costs, eliminating waste, and delivering optimum levels of taste and performance.

Our Centres of Excellence for Innovation

Ornua Ingredients Europe has three main centres for development and production, one based in Spain and two in the UK, where considerable emphasis is given to the QSR sector.

These are the capabilities of our sites:

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<th>PRODUCT</th>
<th>ORNUA INGREDIENTS ORNUA INGREDIENTS</th>
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Our products...
Mozzarella & Pizza Cheese

Ornua Ingredients Europe is an acknowledged leader in the field of Mozzarella, creating innovative, bespoke solutions that deliver excellent flavour, combined with optimum functionality.

Our shredded and grated mozzarella cheese and pizza cheese ranges are designed to provide customised performance, excellent texture, coverage and stretch, and a consistent cook for each customer’s requirements.

PRODUCTS:
- Shredded Mozzarella
- Shredded Mozzarella and Cheddar
- Shredded Melt (mozzarella with vegetable oil)
- Processed Mozzarella

APPLICATIONS:
Used for the creation of pizzas, lasagnes, sandwiches, paninis and hand-held snacks, breaded appetisers, other hot-eat applications, salads and speciality breads.
Our products...

**Grated Cheese Blends & Formats**

Our range of grated blends and formats allows our customers to specify, not just the particular blend of cheese required, but customised formats too.

Our cutting-edge machinery means numerous formats are available including grates in various sizes, ribbons, shavings, crumbed and diced in bags from 1kg up to 5kg bags.

We can also promise perfect portion control, thanks to our Individually Quick Frozen (IQF) technology which allows our formatted cheese to be quick frozen, so the exact amount can be used...every time.

**PRODUCTS:**

- Grated natural cheese blends including:
  - Cheddar
  - Monterey Jack
  - Emmental
  - Other speciality cheeses

**APPLICATIONS:**

- Pizza, cheese-filled hot and cold-eat sandwich applications,
- burgers, Mexican themed dishes including fajitas, tacos and burritos, hand-held snacks and cheese-topped pasta dishes.
Our products...

Cheese Ropes

Our string cheese and cheese ropes are made from a stretched curd cheese, carefully proportioned to be very easy to use. Providing a rich, creamy flavour and excellent texture, each piece is extruded then individually quick-frozen.

Long, thin and flexible, we use our controlled melt technology to precisely tailor the functionality of the cheese to the end application, for example to fill the rolled crust of stuffed pizzas...even after baking.

Easy to handle, our string cheese provides consistent quality, guarantees perfect portion control, and has a 12 month frozen shelf life.

APPLICATIONS:
Our cheese ropes are ideal for the creation of stuffed crust pizzas, flatbreads, snacks, savouries and other hot-eat applications.
Our products...
Cheese Sauces

Our bespoke, ready-to-use premium quality sauces include a béchamel sauce for pasta and ready-made meals or appetisers, and a vibrant nacho cheese sauce that’s perfect for the QSR, fast food and FTG markets.

These added-value, dairy-based sauces offer major benefits including controlled viscosity and flavour, and can be fully customised to provide specific functional characteristics.

Very easy to use, they can be poured, pumped or spread, in countless applications.

PRODUCTS:
• Béchamel Sauce
• Nacho Cheese Sauce
• Cheese Sauces

APPLICATIONS:
Our béchamel sauce is made to precise individual requirements to provide optimum functionality when used in any pasta dish, on pizza and even in a toasted sandwich.

Our nacho cheese sauce is thick and creamy, with a slightly spicy hit of jalapeno, and is delicious served with Mexican dishes, nachos, pizzas, burgers and Tex-Mex food, or used in dips, on snacks and in other American-themed end uses.
Our products... 
**Cheese Slices**

Great hot or cold, our natural cheese slices are packed with protein and perfect for burgers, vegetarian foods, and countless sandwich, snack and food-to-go creations.

Packed in 1kg trays for convenience, our cheese slices are the quick and easy way to easily add value to dishes, to offer different flavour options and to introduce perfect portion control.

And they’re not just for burgers, sandwiches and toasties. Our natural cheese slices are also ideal for adding a delicious cheesy layer to pies, quiches and savoury pastries and for adding oozing layers of cheese to pasta dishes.

**PRODUCTS:**
- Mild Cheddar
- Mature Cheddar
- Monterey Jack
- Emmental
- Mozzarella

**APPLICATIONS:**
- Sandwiches and wraps
- Burgers
- Toasties, paninis, burritos and quesadillas
- Pies, quiches and savoury pastries
- Cannelloni, lasagne and pasta bakes

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Our products... 
**Deli Block Cheese**

Perfect when you need to be totally in control of how you use your favourite cheeses.

Available in 4 x 5kg, 8 x 2.5kg and 20kg block weights, there’s no better, more flexible or delicious ingredient than our Deli-block cheese. Each of our Deli-blocks is cut from cheese which has been graded to ensure optimum quality and performance and deliciously consistent taste...every time.

**PRODUCTS:**
- Cheddar:
  - White
  - Coloured
  - Mild
  - Mature
- British Regional Cheeses
- Mozzarella
- Monterey Jack
- White Cheese (3kg blocks)

**APPLICATIONS:**
- Grate it fine for sauces so it melts more quickly. Add flavour and colour to pizza toppings. Shred it for dips and slaws or tossed into hot, freshly cooked pasta.
- Cube it for salads. Be extra generous with burgers, paninis, toasties, burritos and quesadillas. Or grate from the block to precisely match your baking requirements...especially for toppings and in hot-baked goods.
Our products...

**Nutrition Ingredients**

Ornua Nutrition Ingredients is a market-leading expert and specialist in the blending of dairy and non-dairy dry powders for the sports nutrition, nutritional blends, food manufacturing, food service and food ingredients sectors, operating from our BRC accredited site.

In-house, on-site NPD is at the heart of working in partnership with customers and key to delivering market insights, innovation and improved products that consumers love.

We’re also proud of our growing reputation for flavour development, texture improvement, sugar and fat reduction and value engineering.

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<tr>
<th>PRODUCTS:</th>
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<td>• Beverage powders</td>
<td>• Sports nutrition</td>
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<tr>
<td>• Cheese powders</td>
<td>• Weight management</td>
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<tr>
<td>• Ice-cream blends</td>
<td>• Meal replacers</td>
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<tr>
<td>• Non-dairy creamers</td>
<td>• Healthy ageing</td>
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<td>• Dairy and egg replacers</td>
<td>• Protein addition</td>
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<tr>
<td>• Cocoa blends</td>
<td>• Vitamin and mineral fortification</td>
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<tr>
<td>• Bespoke and premix blends</td>
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<td>• Vegan and plant blends</td>
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We can pack products into a variety of consumer ready formats (pots, pouches and cans) or bulk bags for manufacturers, from 20kg to 1MT.

Whether you are looking to simplify your supply chain by using us to blend those small ingredients together, or you want to use our expertise to put a great tasting, complex, nutritional product on the market – we have a solution.
Our products...

Processed Cheese

Our processed cheese range offers a bespoke developed solution, with specific functional properties that meet each customer’s application or cooking method needs. By customising, we can ‘dial in’ specific functionality, creating the desired flavour, colour, firmness, meltability and stretch. For example, Ornua’s restricted melt cheese was specially developed to withstand baking, while retaining its shape and consistency.

To complement the range, we also offer cost-effective cheese substitutes, replacing dairy protein and fat to match particular cheese types and functionality requirements.

APPLICATIONS:
Breaded appetisers and hot hand-held snacks, pizza, flatbreads and added-value baked goods, Tex-Mex cuisine, pasta, sandwiches and food-to-go.
See us in action

Our presentation suites, both in Spain and the UK, are designed to make every discussion about working together exactly that... an opportunity to actually work and innovate together.

More than simply a place to sit and talk, we provide a practical hands-on experience for you to see and sample every possibility for your new product development, and to discover that innovation really does taste like this...

If you'd like to know more, or arrange visits for any members of your team, all you have to do is ask.

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Ingredients Europe
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- **Ornua Innovation Centres**

- **Ornua Production Facilities**

Visit [www.ornua.com](http://www.ornua.com) for more information.