



**Good
Food**
Food Product



Processed pizza cheese (grated and sliced)

Processed pizza cheese is available in both grated and sliced forms in 180-gram-500-gram and 2-kilogram packages for household consumption, as well as in bulk for restaurants and fast foods.

Upon arrive, the milk is test qualitively to ensure the fat and health of the milk and other desired parameters (standard). The milk is pasteurized at 60 C and its fat is taken, and the cheese is added to it and it becomes the initial cheese.

The cheese water separated from the curdled milk, is added to the vinegar after heating, and the ricotta cheese is obtained. The initial cheese is combined with Ricotta cheese and a few other ingredients and baked, and after preparation, it is offered grated or sliced, depending on the needs of the market.



Mozzarella pizza cheese

Mozzarella pizza cheese is served in two forms, grated and in packs of 500 g and 2 kg, for household consumption, as well as in bulk for restaurants and fast foods.

Mozzarella Pizza Cheese is the main pizza cheese. The main difference between Processed pizza cheese and mozzarella is that mozzarella cheese has more fat.



Milk is the main and raw material of mozzarella cheese that the quality and freshness of milk causes the taste and aroma of pizza mozzarella cheese, so we have tried to pay special attention to these two parameters in preparation of milk.

After qualitative test and pasteurization, The milk is pastelized 60 c and its take is taken and cheese is added, and the initial cheese is obtained, and by a process it is stretched and its texture is formed.



Semi prepared Pizza dough or pizza bread

Pizza bread or dough is the base and main ingredient of pizza

The flour is mixed with several improvers and water, and after thinning and forming the dough, it is fermented at the desired temperature and humidity, and after cooking and cooling, It is packaged and supplied in the desired number of loaf or sheets that is usually packaged in 4 sheets.



● Piroshky dough

Piroshky dough are packaged in 500 g and 2 kg packages for household consumption and in bulk for consumption in restaurants and fast foods.

Piroshky dough are offered in two simple and flavorful forms (saffron)

The flour is combined with spices and some other ingredients, which are prepared and supplied in 15-sheet packages after thinning and forming the dough and after going through the dough preparation steps.





● Semi-prepared potatoes



