







Mamma Lucia Cheese products are manufactured by the Fresh Cheese Company. The Fresh Cheese Company is a manufacturer of multi-award winning high quality Italian style cheese. Over the last 30 years the company has evolved from a suburban cottage business into a major player in the specialty cheese industry in Australia. Products are packed in retail, food service and industrial packaging to cater to airlines, cruise ships, restaurants, hotels, supermarkets and as ingredients to other food manufacturers.

- Our Mamma Lucia Cheese products have been given the highest awards available in Australia and we continue to find ways to improve our manufacturing process.
- Products available under the Mamma Lucia Cheese brand are all HACCP Accredited, AQIS Certified, Halal Certified and GM Free.
- Our entire range of product are manufactured using non-animal rennet, which is perfect for all vegetarians.
- Other than our hard cheese range, all products are manufactured to order offering the longest possible shelf life.
- All the milk used for manufacturing is sourced daily, directly from farms across Victoria.

MAMMA LUCIA CHEESE	SIZE	SHELF LIFE	UNITS PER BOX
Ricotta Smooth	375g	31 Days	6
Ricotta 1kg	R/W	14 Days	8
Ricotta 3kg	R/W	21 Days	2
Marinated Feta	350g	365 Days	6
Marinated Feta	2kg	365 Days	4
Feta Bulk	2kg	180 Days	3
Halloumi	200g	60 Days	8
Halloumi	500g	60 Days	6
Halloumi	2kg	60 Days	3
Bocconcini Pearls (100 x 5g)	500g	28 Days	5
Bocconcini Milk Cherries (20 x 10g)	200g	28 Days	6
Bocconcini Milk Cherries (50 x 10g)	500g	28 Days	6
Bocconcini Milk Cherries (100 x 10g)	1kg	28 Days	4
Bocconcini (7 x 30g)	210g	28 Days	6
Bocconcini (15 x 30g)	450g	28 Days	6
Bocconcini (34 x 30g)	1kg	28 Days	4
Bocconcini (40 x 30g)	1.2kg	28 Days	4
Marinated Bocconcini Chive & Garlic	250g	42 Days	6
Marinated Bocconcini Mediterranean	250g	42 Days	6
Large Bocconcini (1 x 125g)	125g	28 Days	6
Fior Di Latte (1 x 250g)	250g	28 Days	6
Fior Di Latte (10 x 125g)	1.25kg	28 Days	4
Fior Di Latte (5 x 250g)	1.25kg	28 Days	4
Mozzarella	250g	60 Days	12
Mozzarella	500g	60 Days	12
Mozzarella	1.4kg	60 Days	7
Block Mozzarella 3kg	R/W	180 Days	4
Shredded Mozzarella	2kg	180 Days	4
Mascarpone	250g	120 Days	6
Mascarpone	500g	120 Days	12
Mascarpone	1kg	120 Days	9
Grated Parmesan	100g	90 Days	12
Grated Parmesan	250g	90 Days	24
Grated Parmesan	1kg	90 Days	10
Grated Parmesan	2kg	90 Days	4
Pecorino Romano Wheels	R/W	365 Days	1
Pecorino Chilli Wheels	R/W	365 Days	1
Pecorino Pepato Wheels	R/W	365 Days	1
Parmesan Wheels	R/W	365 Days	1
Pecorino Romano Wedges	R/W	365 Days	24
Pecorino Chilli Wedges	R/W	365 Days	24
Pecorino Pepato Wedges	R/W	365 Days	24
Parmesan Wedges	R/W	365 Days	24

## RICOTTA



Our fresh handmade ricotta is light and smooth with a moist texture and milky flavour. Ricotta is ideal for eating fresh or used as an ingredient in a variety of dishes, particularly pasta!

## FETA



Both our marinated Danish cubed feta and our Greek style bulk feta in brine are ideal for salads, antipasto platters and in filo pastry parcels.

## HALLOUMI



Halloumi is creamy white and smooth in appearance, without rind. It has a light, milky flavour infused with a salty finish, from the brine in which it is stored. It is delicious lightly fried, creating a soft, melted inside and crisp outside.

## BOCCONCINI



Our fresh mozzarella is available in a variety of sizes from bocconcini pearls (5g) through to fior de latte (250g). They partner particularly well with olive oil, fresh basil and tomato and make a perfect addition to any salad. Our new marinated herb infused bocconcini is perfect for antipasto platters.

## MOZZARELLA



Our soft fresh slicing mozzarella has a mild, delicate milky flavour, fabulous as a topping for pizza and foccacias or added to baked pasta dishes.

## MASCARPONE



Offering a texture similar to softly whipped cream, our premium mascarpone is very versatile. Use it to dollop over fresh fruit, as a luxurious topping for desserts or to make the popular Italian desert, Tiramisu. Mascarpone will also add a gourmet's touch when stirred through pasta dishes or added to soups and sauces.

## PARMESAN



Available in wheels, wedges, grated, shaved or shredded, parmesan is one of the most well-known, traditional cheeses that is indispensable in Italian cuisine. Parmesan is a hard, dry cheese with a sharp flavour and aroma. Known for its versatility and distinct characteristic taste on the palate, parmesan continues to provide an excellent finishing touch to many dishes. Ideal for grating on top of pasta, risotto and soup, or it can be shaved and included in salads.

## PECORINO



Available plain or infused with peppercorns or chilli, pecorino is a hard, mature cheese. Sold in wheels or in wedges, pecorino exhibits a sharp, peppery flavour with sweet background notes. Ideal as a table cheese or used similarly to parmesan, shaved and sprinkled over the top of pasta, risotto or salads.