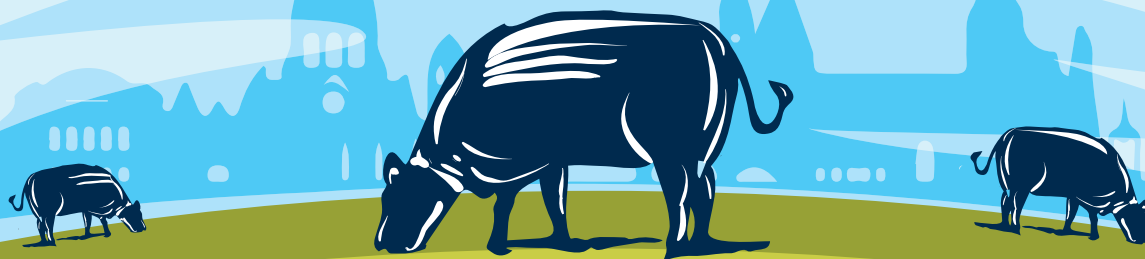




PREMIUM QUALITY



@MainzFoods



mainzfoods.com



PREMIUM QUALITY

ABOUT US

Mainz is a premium quality dairy brand, launched in 2018.
with a profound experience in the field Mainz delivers a unique and fresh taste through an elaborate portfolio
of innovative and creative dairy products made with excellence that caters for every taste.



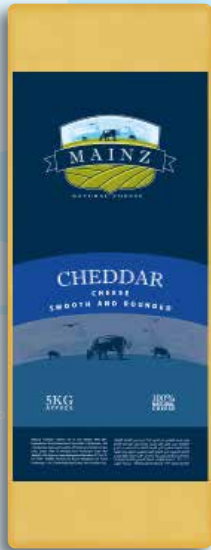
NATURAL CHEDDAR



5KG

From the Irish meadows, grass fed cows and 100% fresh milk comes Mainz natural cheddar cheese with its rich flavor and smooth yet firm & creamy texture.

Natural White Cheddar



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 34.9g
of which saturates 21.7g

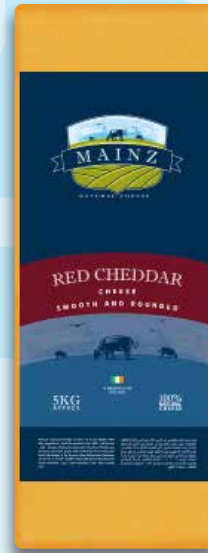
Energy 1725kj/416 kcal

Total Carbohydrates 0.1g
of which lactose 0.1g

Protein 25.4g

Salt 1.9g

Natural Red Cheddar



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 32g
of which saturates 20.8

Energy 1618kj/390kcal

Total Carbohydrates <0.2
of which lactose <0.2g

Protein 25.5g

Salt 1.9g

White Cheddar Light



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 22g
of which saturates 13.64

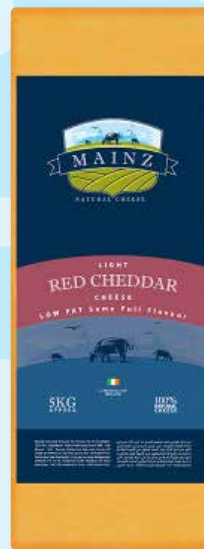
Energy 1262.36kJ/302kcal

Total Carbohydrates <0.2g
of which lactose <0.2g

Protein 28g

Salt 1.9g

Red Cheddar Light



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 22g
of which saturates 13.64g

Energy 1262.36kJ/302kcal

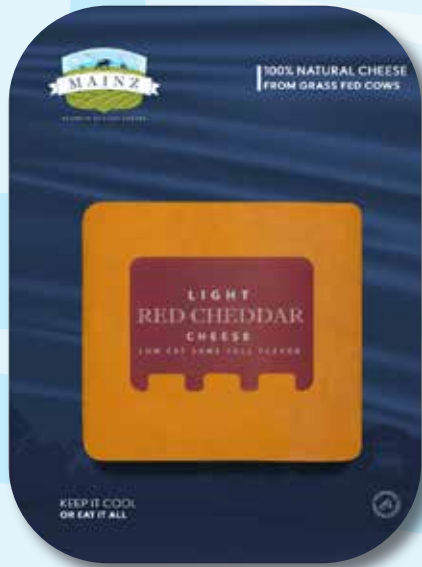
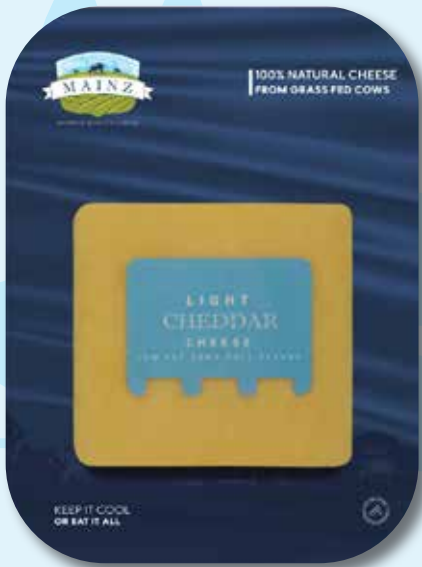
Total Carbohydrates <0.2g
of which lactose <0.2g

Protein 28g

Salt 1.9g

200G





The image features a dark, heavily textured background, possibly a close-up of a cheese surface or a similar material. A prominent blue banner with a rounded right edge is positioned horizontally across the middle. The text 'MATURE CHEDDAR' is written in a white, classic serif font, centered within the banner. In the lower-left corner, a portion of a metal object, likely a cheese grater, is visible, showing its circular base and a handle.

MATURE CHEDDAR

2.5KG

Aged Cheddar

Aged Cheddar is a pasteurized, grass-fed cows' milk cheese that is aged for one year and undergoes a stringent grading process as it matures. Only the best-tasting cheese makes it through, resulting in a Cheddar that is rich and full-bodied with a smooth finish.

Aged Cheddar



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 34.9g
of which saturates 21.7g

Energy 1725kj/416kcal

Total Carbohydrates 0.1g
of which lactose 0.1g

Protein 25.4g

Salt 1.9g

Red Leicester

Red Leicester is hard won. Once you get it, you have to keep it. Graded constantly to ensure exceptional quality, this cheese has a rich, rounded finish that lingers in the mouth.

Red Leicester



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 32g
of which saturates 20.8g

Energy 1618kj/390kcal

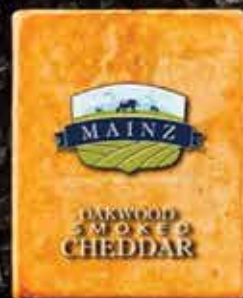
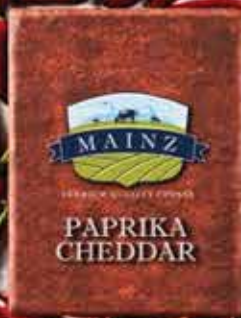
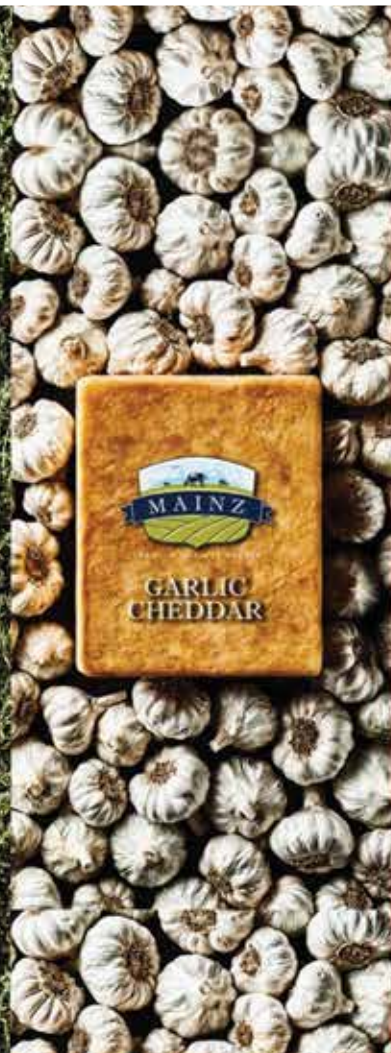
Total Carbohydrates <0.2g
of which lactose <0.2g

Protein 25.5g

Salt 1.9g

The background is a dark, textured surface, possibly a wooden table or a similar material. In the upper left, a knife with a dark handle is visible. In the lower left, a metal object, possibly a lid or a part of a tool, is partially visible. A dark blue, rounded rectangular banner is overlaid on the left side of the image, containing the text.

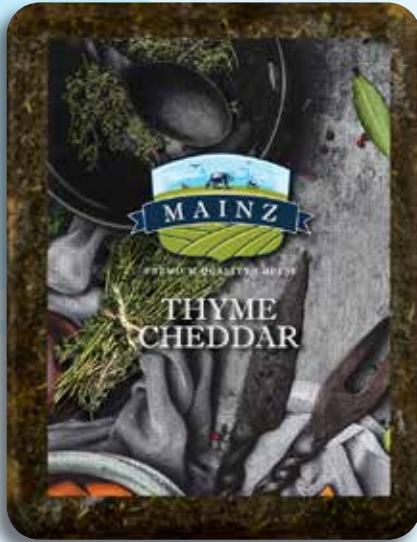
CHEDDAR SPECIALTIES



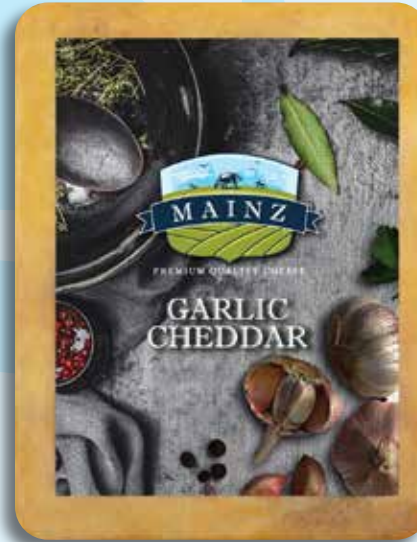
2.5KG

Mainz flavored Natural Cheddar is made from 100 % grass fed cows' milk, flavoured to perfection to deliver a delicious and flavorful taste with a smooth yet firm and creamy texture.

Thyme



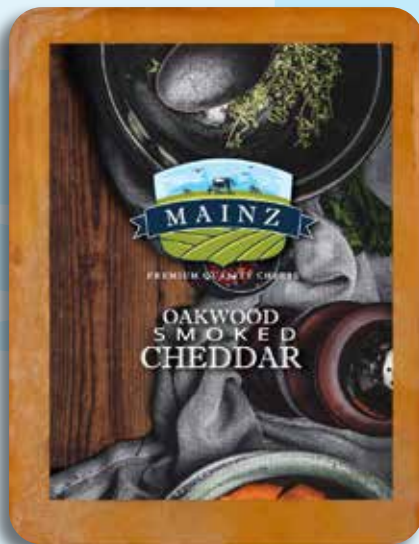
Garlic



Paprika



Smoked



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 34.9g
of which saturates 21.7g

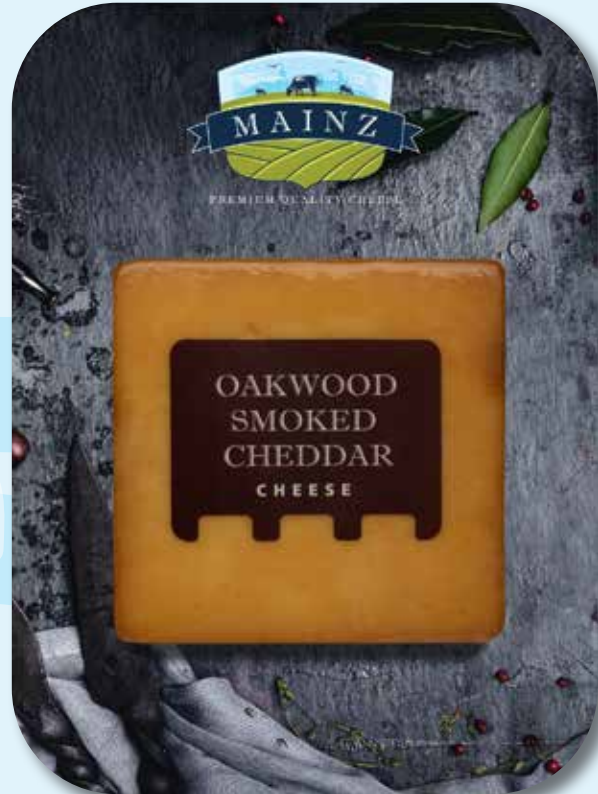
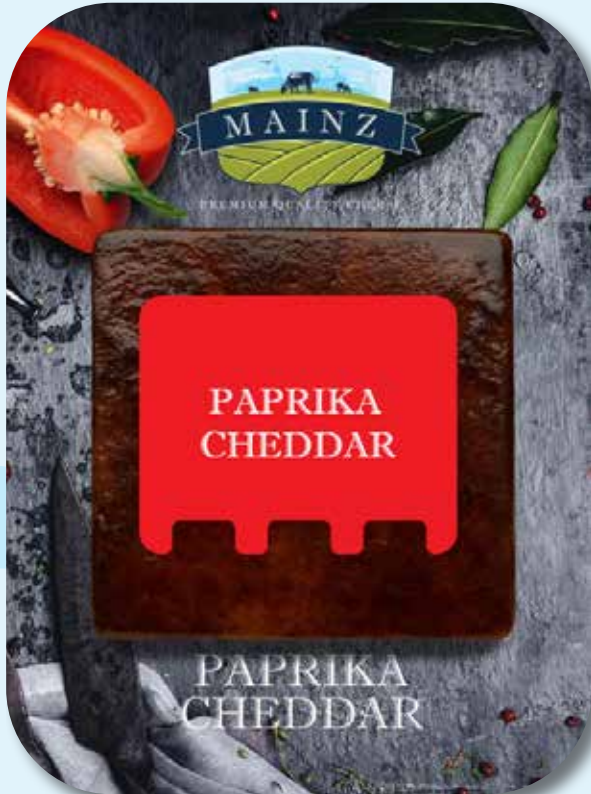
Energy 1725kJ/416kcal

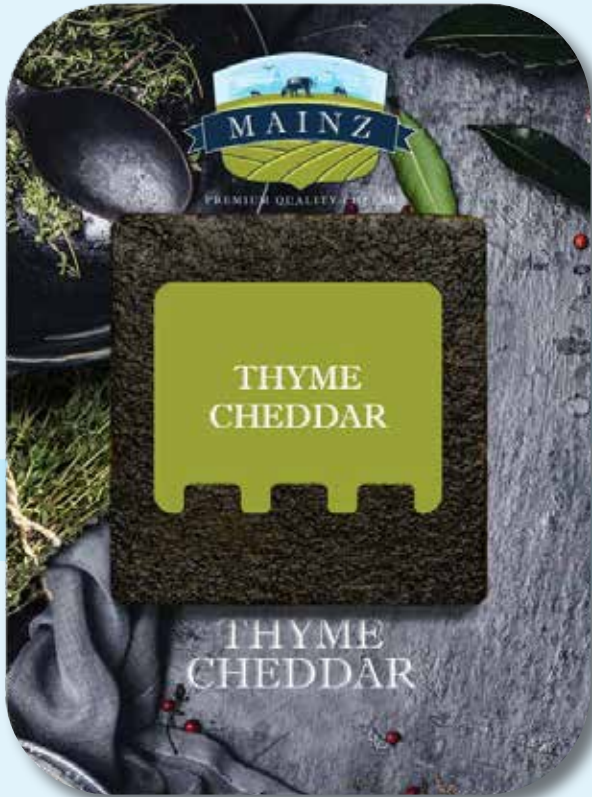
Total Carbohydrates 0.1g
of which lactose 0.1 g

Protein 25.4g

Salt 1.9g

200G





The background is a dark, almost black, textured surface that resembles stone or aged wood. A blue circular shape is overlaid on the left side, containing the text 'DANISH BLUE CHEESE' in white, serif, all-caps font. The text is arranged in three lines: 'DANISH' on the top line, 'BLUE' on the middle line, and 'CHEESE' on the bottom line. The overall aesthetic is rustic and sophisticated.

DANISH
BLUE
CHEESE

3KG

Danish Blue Cheese

This ivory cheese with nice blue-green veins and an open structure, is firm but sliceable and slightly crumbly and is certain to sit perfectly at any table and beside any dish. The taste has a good balance between mold, salt and the sweet taste of cow's milk. It starts as a gentle taste, slowly intensifying as it sits on your tongue, ending with a sharp and salty trace.



Nutrition Facts

Serving Size (100g)

Calories 353

Fat 29g

Saturated fats 19g

Cholesterol 75mg

Sodium 1146mg

Carbohydrates 2.3g

Dietary fiber 0g

Sugar 0.5g

Protein 21g

42%

The % daily value tells you how much a nutrient in a serving of food contribute to a daily diet 2000 calories a day is used for general nutrition advice.

The background is a dark, almost black, textured surface. In the upper left, a portion of a knife with a light-colored handle is visible. In the lower left, there is a metallic, cylindrical object, possibly a cheese grater or a similar kitchen tool, partially obscured by the text overlay.

ITALIAN CHEESE

4.5KG

180G



Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 29g
of which saturates 18g

Energy 1654kJ/398kcal

Total Carbohydrates 0g
of which sugars 0g

Protein 33g

Salt 1.5g

Grana Padano

Grana Padano can only be labeled as such if it is produced in the Po River Valley in northeastern Italy. This is because the recipe and process of making Grana Padano are protected by its P.D.O. status, which stands for Protected Designation of Origin. All Grana wheels are inspected for texture, flavor, and aroma before being sold. Only approved wheels are fire branded with Grana Padano stamp.

Originally created by the Cistercian monks of Chiaravalle in the 12th century. This hard, crumbly cheese is aged for a minimum of 9 months and for a maximum of 20 months.

It is mostly grated/ shaved and added to pasta dishes, risotto, salads, soups, and other dishes.

The background is a dark, almost black, textured surface that resembles stone or a rough wall. A blue banner with a rounded right edge is positioned horizontally across the middle of the image. The text 'PROCESSED CHEESE' is written in a white, serif font on this banner. In the upper left, a portion of a knife with a dark handle is visible. In the lower left, a portion of a metal object, possibly a mallet or a tool, is visible.

PROCESSED CHEESE

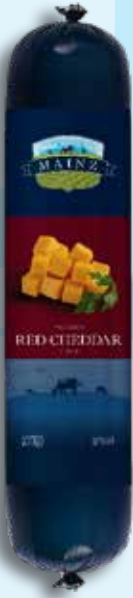


2.5KG

Mainz Processed Cheddar is a mild, smooth and creamy cheese, made from 100% natural ingredients providing a sufficient amount of protein, calcium and vitamins.

Mainz Processed cheese comes in a wide variety of flavours that makes a delicious sandwich and caters for every taste.

Red Cheddar



White Cheddar



Cumin



Smoked



Green Olives



Jalapeno



Viande Des Grison



Nutrition Facts

Serving Size

per 100 gram

calories

317

Daily Value%

Fat	23.5g	36%
Saturated fat	13.4g	67%
Cholesterol	90mg	26%
Sodium	1320mg	55%
Total Carbohydrates	8g	3%

Dietary Fiber

0g

Sugar

6.2g

Protein

17g

34%

The % daily value tells you how much a nutrient in a serving of food contribute to a daily diet 2000 calories a day is used for general nutrition advice

The image features a dark, heavily textured background, possibly a close-up of a stone or wood surface. A dark blue banner with a rounded right edge is positioned horizontally across the middle. The word "BUTTER" is written in a white, serif, all-caps font on the banner. In the upper left, a portion of a knife with a light-colored handle is visible. In the lower left, a metal object, possibly a butter churn or a similar kitchen tool, is partially shown.

BUTTER

Unsalted Butter

Mainz butter is made from the finest Irish cows' milk that is 100% grass fed. The unsalted butter variant is an all natural, creamy butter with complex nuanced flavour that adds a delectable taste.



10G



1KG

Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 82.0gram
of which saturates 54.0g

Energy 3076kj/748kcal

Total Carbohydrates 0.6g
of which Sugars 0.6g

Protein 0.6g

Salt 0.6g

A dark, textured background, possibly a wooden surface, with a knife and a metal object (possibly a handle or part of a tool) visible. The knife is positioned vertically, and the metal object is at the bottom left. A dark blue, rounded rectangular overlay is on the left side, containing the text.

CHEESE SAUCE

1KG

English Cheese Sauce

Our English Cheese Sauce is a mild and friendly sauce with a subtle tang from sharp cheddar, creamy, velvety and Yellowish in color.

English Cheese Sauce



1KG

American Cheese Sauce

Our American Cheese Sauce has a rich cheddar cheese taste that is creamy and flavorful. With a smooth consistency it is the perfect topping for your burger or fries.

American Cheese Sauce





PREMIUM QUALITY

QUALITY
MATTERS



We're happy to receive all your inquiries on
support@mainzfoods.com