

PRESS RELEASE

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MILCOBEL MOZZARELLA

Taking mozzarella to new heights

Kallo, February 2nd 2022 — **Belgium** is known for its many cultural landmarks, specialties and its location at the heart of Europe. Everybody has heard of Belgian chocolate, Antwerp diamonds, the Red Devils and last but not least Manneken Pis. A less well-known, but increasingly sought after specialty is the **high-quality mozzarella** crafted by Milcobel's cheesemakers in **Langemark, West-Flanders**.

Milcobel's mozzarella is a **prime ingredient** for many **pizza producers**, fast food chains and processors. In addition, our cheeses are first choice among shredders and distributors to the food service business. What makes Milcobel mozzarella so unique? The **perfect balance between texture, stretch** and the way it melts and blisters, **sheer craftsmanship** that we get just right, time and time again.

The Belgian mozzarella history is made by Milcobel. From humble beginnings in 1964 when a first cheddar production line became operational, grew a centralized cheese production site in Langemark with two production lines, focusing 100% on mozzarella production since 2017, with an annual output in excess of 60 000 tonnes. Milcobel mozzarella is made from 100% cow's milk and available in many formats and specifications, **tailored to our clients' requirements**. Recently we have complemented our extensive product portfolio with the acquisition of Kaasbrik, a well-known and valued player in the shredded cheese segment. Milcobel **is THE one-stop mozzarella shop**, offering premium products and service to many clients worldwide.

The world does not stand still. Society evolves, so do food trends. While mozzarella is not (yet) the most used ingredient cheese in Europe, we look to the East for novel applications and promising avenues for future development. Young and increasingly affluent Asian generations drive the growth of mozzarella in **Asia**. Our experienced R&D team is ready to take up this challenge and the planned innovation centre at our Langemark site will enhance the development of new applications to the benefit of customers around the globe.

We look forward to welcoming you at our stand at Gulfood 2022!

Hall 1 Stand E1-8

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