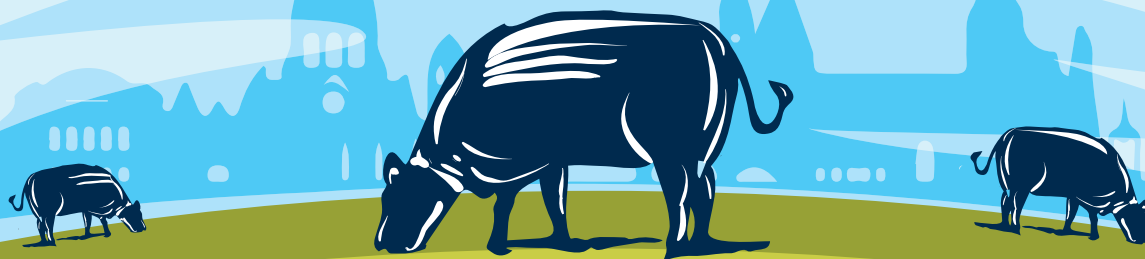




PREMIUM QUALITY



@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.

A dark, textured background, possibly a wooden surface, with a wooden cutting board and a metal rolling pin visible. The text "NATURAL CHEDDAR" is overlaid on a dark blue, rounded rectangular shape.

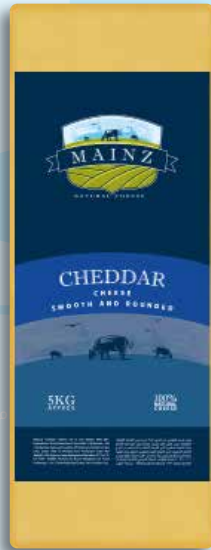
# NATURAL CHEDDAR



# 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

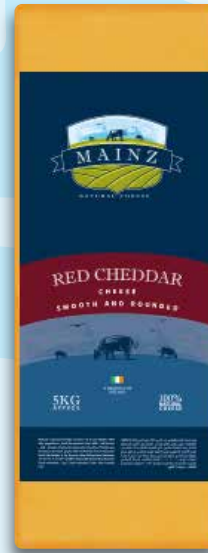
Energy 1725kj/416 kcal

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

# 5KG

## White Cheddar Light



### Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 22g  
of which saturates 13.64

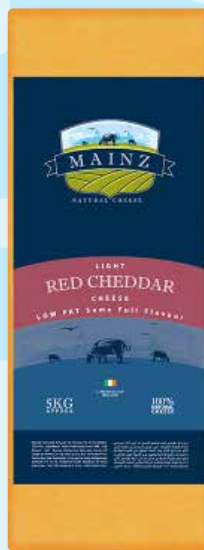
Energy 1262.36kJ/302kcal

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

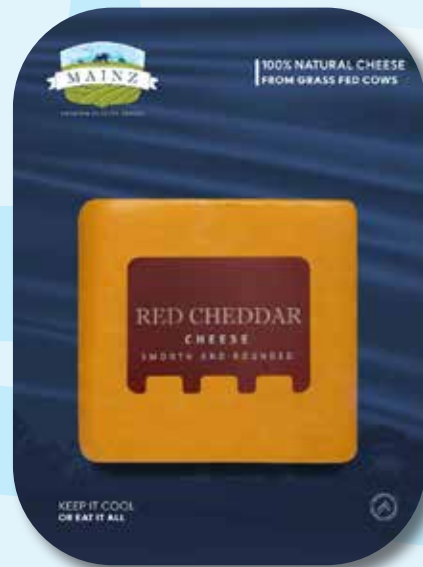
Energy 1262.36kJ/302kcal

Total Carbohydrates <0.2g  
of which lactose <0.2g

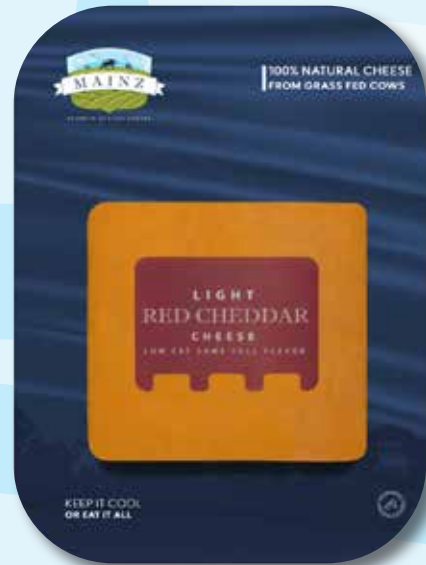
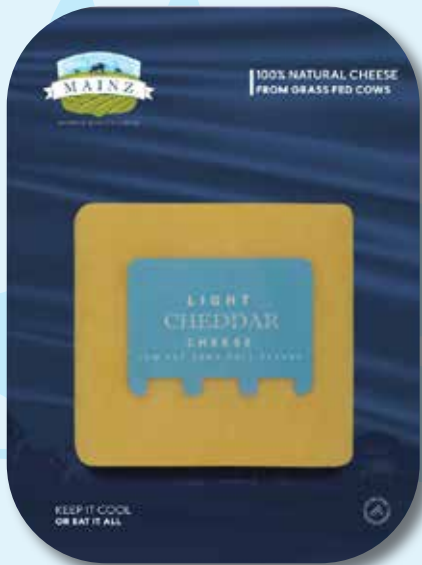
Protein 28g

Salt 1.9g

200G



200G





5KG

200G

### Natural Chili Red Cheddar

Mainz Signature red cheddar infused with chili. At first, you will taste the traditional red cheddar followed by the warmth of the red chili.





# 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

# 2.5KG

## 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

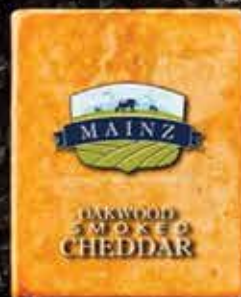
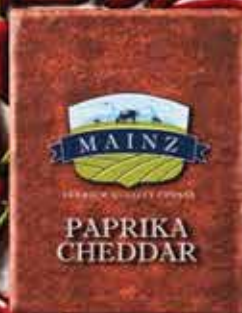
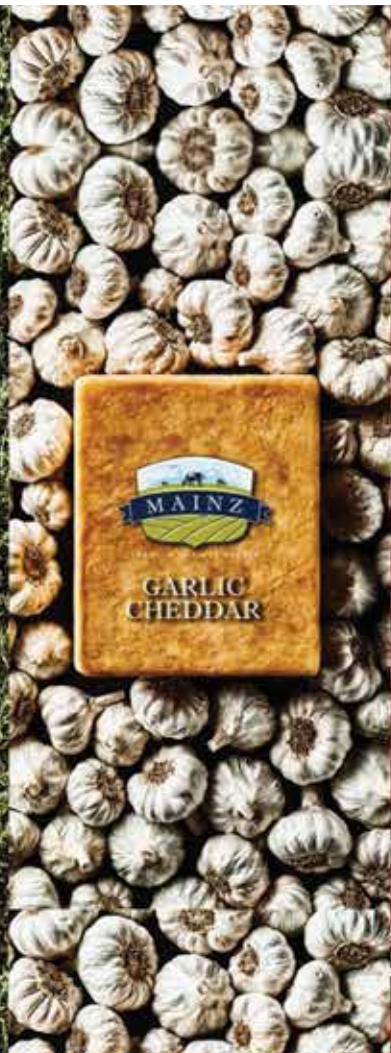
Protein 25.5g

Salt 1.9g

A dark, textured background, possibly a wooden surface, featuring a wooden cutting board, a knife, and a metal mallet. The text "CHEDDAR SPECIALTIES" is overlaid on a dark blue, rounded rectangular banner.

# CHEDDAR SPECIALTIES

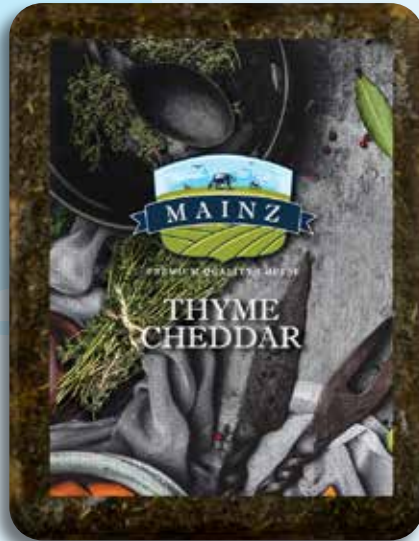




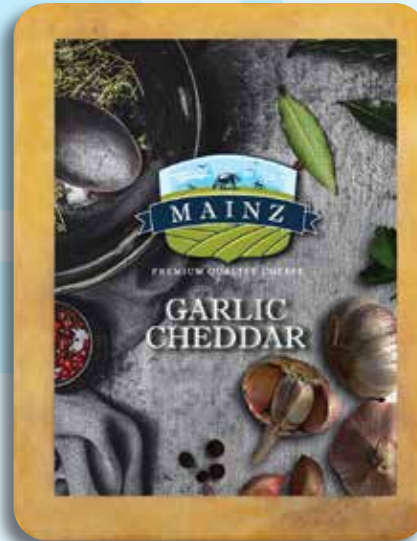
# 2.5KG

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

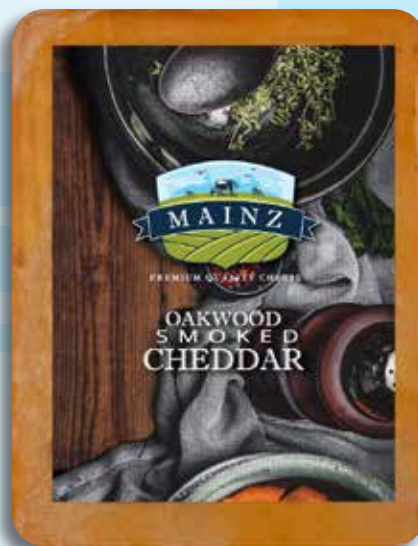


2.5KG

Paprika



Smoked



## Nutrition Facts

Serving Size (100g)

Amount Per Serving

Total Fat 34.9g  
of which saturates 21.7g

Energy 1725kj/416kcal

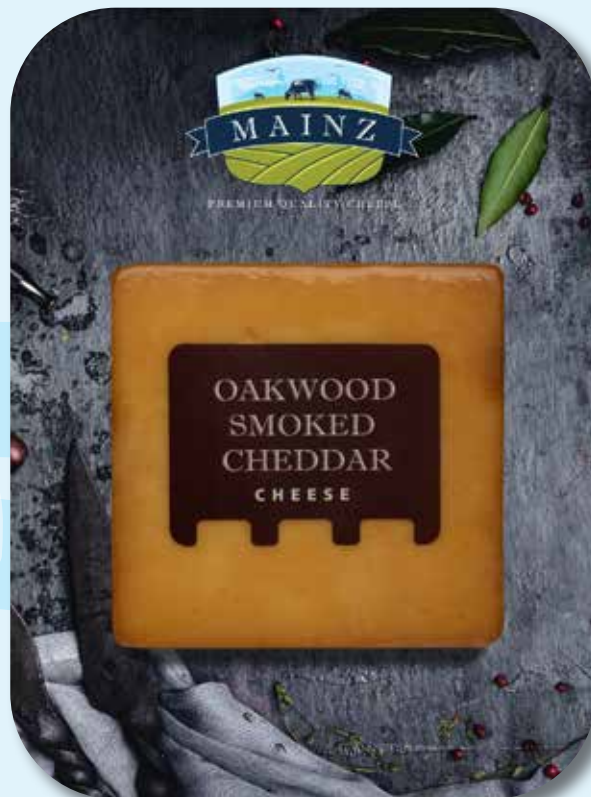
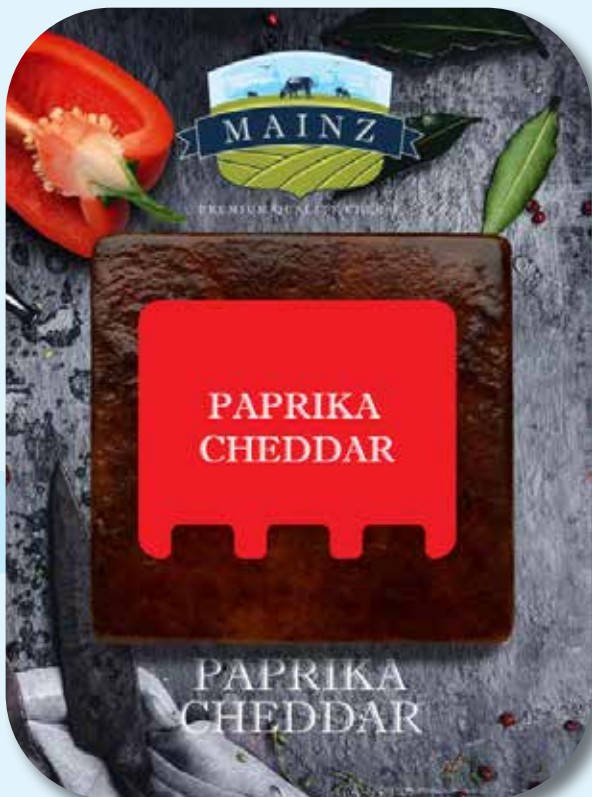
Total Carbohydrates 0.1g  
of which lactose 0.1 g

Protein 25.4g

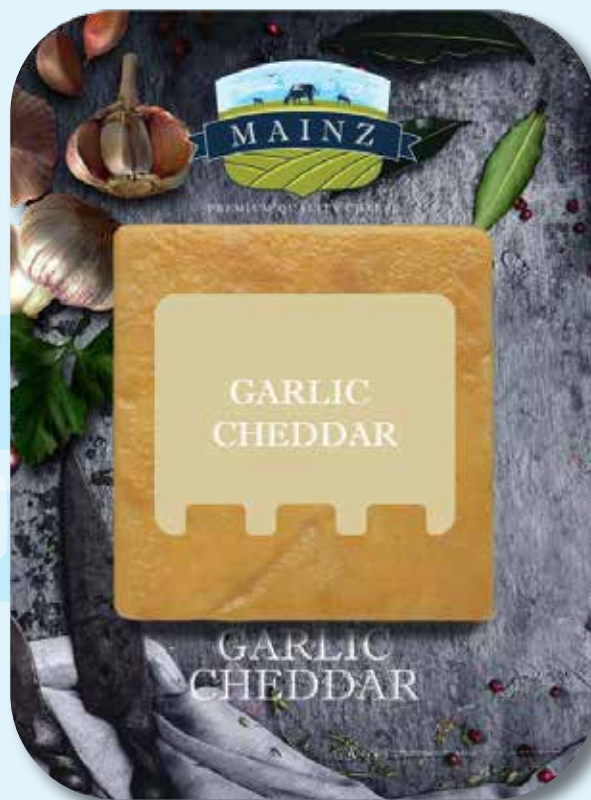
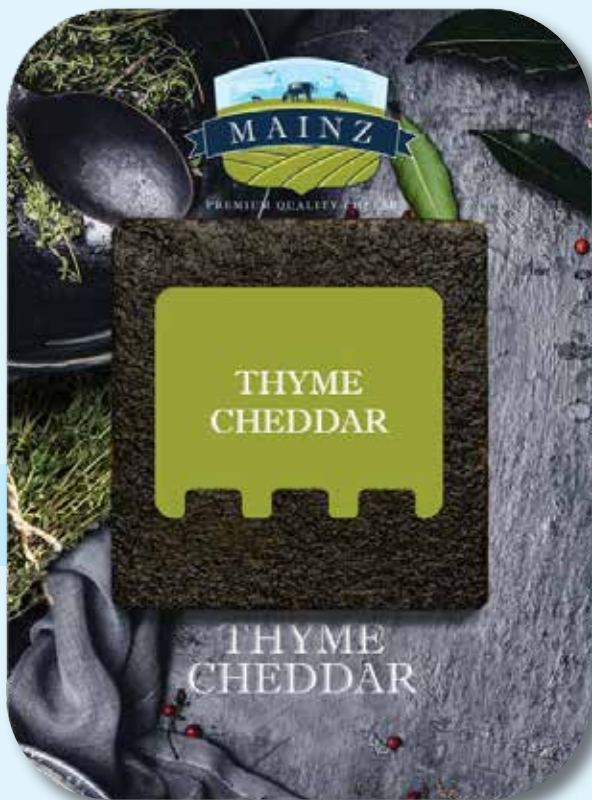
Salt 1.9g



200G



200G



The background is a dark, textured surface, possibly a wooden cutting board or a similar material. A knife with a dark handle is visible in the upper left quadrant, and a metal object, possibly a cheese grater or a similar tool, is visible in the lower left quadrant. A dark blue banner with a rounded right edge is positioned across the middle of the image, containing the text "AMERICAN CHEESE" in white, serif, all-caps font.

# AMERICAN CHEESE

2.5KG

### **Marble Jack Cheddar Cheese**

A tasty blend of red and white cheddar. It has mellow, mild, light and slightly sweet flavor.



### **Vintage Cheddar Cheese**

A rich and creamy mature cheddar with intense flavor and unique crumbly texture.



2.5KG

### **Pepper Jack Cheddar Cheese**

It's the ultimate balance of smooth and spicy that leaves delicate and buttery taste in your mouth, will leave you wanting more. It's perfect for your quesadillas, crackers, and nachos.





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 font is elegant and classic. There are some faint, vertical lines or grooves visible in the background texture, possibly from a cheese wheel or a similar object.

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.

4KG

### **Creamy danish blue cheese**

It is the art of adding cream to the curd of traditional blue cheese, to give smoother and more luxurious texture. Adding cream gives a perfectly balanced taste between smooth and sharp, with the same nutty hint in our traditional blue cheese.





250G

### **Blue Cheese in Oil**

A pungent and sharp danish blue cheese marinated with olive oil and herbs.



285G

### **Blue cheese spread**

Mainz Blue cheese spread is flavorful with creamy texture that goes wonderfully with your crackers.



The background is a dark, almost black, textured surface that resembles stone or aged wood. On the left side, there is a vertical strip of a dark blue banner with a rounded right edge. The text 'ITALIAN CHEESE' is written in a white, serif font on this banner. In the lower-left corner, there is a small, dark, cylindrical object, possibly a cheese wheel or a piece of equipment, partially visible.

# 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, textured surface, possibly a wooden cutting board or a similar material. A knife with a dark handle is visible in the upper left quadrant. In the lower left, there is a metal object, possibly a cheese grater or a similar kitchen tool, partially visible. The overall lighting is low, creating a moody and rustic atmosphere.

# PROCESSED CHEESE



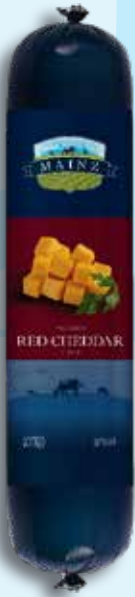


# 2.5KG

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 to every taste.

Red Cheddar



White Cheddar



Cumin



Smoked



# 2.5KG

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



A dark, textured background, possibly a wooden surface, with a wooden cutting board, a knife, and a metal grater visible. The text "SHREDDDED CHEESE" is overlaid on a dark blue banner.

# SHREDDDED CHEESE

# 1KG

## **Shredded White Cheddar**

Mainz shredded white cheddar has rich and creamy flavor that guarantees a perfect meal for your family. It goes perfectly with your pizza or sprinkle it over pasta and salad.



## **Shredded Red Cheddar**

Mainz shredded red cheddar smooth yet firm in texture with creamy flavor. Can be melted on top of pizza or in salad.



A dark, textured background, possibly a stone or concrete surface. A knife with a light-colored handle is visible in the upper left quadrant. A metal object, possibly a handle or part of a tool, is visible in the lower left quadrant. A dark blue, rounded rectangular overlay is positioned on the left side of the image, containing the text "CHEESE SAUCE" in white, serif, all-caps font.

# 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.



### **American Cheese Sauce**

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



# 1KG

## Classic cheese sauce

Mainz classic cheese sauce is made from 100 % natural cheddar. It is a kid friendly sauce, with a mild & creamy taste and a subtle tang from sharp cheddar.



## Blue cheese sauce

Mainz Blue cheese is salty and rich with delicate taste and a tangy kick, ready to be poured over your tender steak.





The background is a dark, almost black, textured surface that resembles stone or a rough wall. On the left side, there are some metallic elements, possibly parts of a kitchen tool or a handle, which are partially visible and add to the rustic, industrial feel of the image. A dark blue banner with rounded ends is positioned on the left, containing the text 'CHEESE SPREADS' in a white, serif font.

# CHEESE SPREADS

280G

### **Tuna Cheese Spread**

Mainz cheese spread with tuna is like eating creamy tuna with its soft and scrumptious taste.



290G

### **Garlic and herbs Cheese Spread**

Our creamy cheese is blended with delicate garlic and fine herbs that takes the flavor to a whole new level.



280G

### **Truffle Cheese Spread**

Mainz cheese spread with truffle has a mix of creamy and soft texture with earthy and tangy taste.



280G

### **Salmon Cheese Spread**

It's the most delectable and delicious spread cheese, loaded with salmon. You can spread it over your bagels or toast, or as dip for your crackers.





The background is a dark, textured surface, possibly wood or stone, with a vertical crease or joint. A metal handle, likely for a butter churn, is visible in the lower-left quadrant. A dark blue banner with a rounded right edge is positioned horizontally across the middle of the image.

# NATURAL 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

The background is a dark, almost black, textured surface. In the upper left, 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 visible. A dark blue, rounded rectangular banner is positioned across the middle of the image, containing the text.

# MARGARINE BUTTER

## Margarine

Margarine is butter made from sunflower oil. It offers same rich taste & flavor but lighter than regular butter. Best used for baking, flavoring and cooking.

8G



1KG





PREMIUM QUALITY

QUALITY  
MATTERS



We're happy to receive all your inquiries on  
[support@mainzfoods.com](mailto:support@mainzfoods.com)