

Benefits of IQF

We start by shredding or dicing our fresh, quality cheese. Then, we quick-freeze each individual piece, locking in freshness and quality at its peak so its perfect from the second you open the pack. Additionally, our patented natural flavour technology gives us the option to customize the taste of your cheese, providing an advantage in meeting the specific needs of your consumers.

Applications of IQF

With a variety of flavours and blends, the possibilities are endless. Our IQF provides consistent quality and performance. Made specifically for pizza operators, Glanbia IQF provides the same great appearance, bake and flavour on every pizza you make.



	Weight	Case Size	Form	Shelf-Life
Mozzarella	6 x 2kg	12kg	Frozen	18 months
Cheese Blends	6 x 2kg	12kg	Frozen	18 months