





welcome to  
ck food processing ltd

"Our goal is clearly defined . . .  
to provide our customers with  
a high quality product excelling  
in exceptional flavour characteristics"



customer satisfaction  
your quality assurance

"At CK we refuse to compromise on quality.  
You can be assured that our products  
consistently deliver optimum results on  
taste, appearance and value."



#### We are passionate about cheese

Established in 2005, CK Food Processing Ltd. is a family-owned cheese processing operation offering the supply of grated and shredded cheese products to wholesale outlets and the pizza market.

We work closely with Europe's major cheese producers to formulate unique pizza cheese blends excelling in exceptional flavour characteristics.

Our aim is to provide our customers with high quality cheese products and a fast and efficient service delivery, whilst maintaining a competitive pricing structure.



#### Cheese blends and products

##### MOZZARELLA 100%

Mozzarella is creamy white in colour, without the overpowering taste of other cheeses. This enables the cheese to perfectly complement the flavour of pizza toppings and spicy tomato sauce.

##### MOZZARELLA/CHEDDAR - 80/20 and 70/30

Cheddar is a hard yellow to off-white colour with a very sharp, but melt-in-the-mouth, delicious taste giving this mix a more prominent flavour than pure mozzarella.

##### MOZZARELLA/ANALOGUE - 70/30 and 75/25

Analogue is a non-dairy substitute for mozzarella. Blended with mozzarella, the culminating taste, aroma and appearance is indistinguishable from pure mozzarella. A cost-effective alternative to pure mozzarella.

##### COLOURED AND WHITE CHEDDAR

A mild, rich and elegant cheese which is matured for 3 months. Exceptional flavour characteristics that quite simply melt in your mouth.

##### BURGER CHEESE SLICES

Golden in colour, smooth and creamy in texture, and heavenly melting characteristics make cheese slices perfect for burgers, sandwiches, paninis and nachos.

- CHICAGO KING -  
PASSIONATE ABOUT CHEESE

#### Our aim is perfection . . . every time!

Therefore quality control is an essential aspect of our manufacturing process.

CK's raw cheese products are sourced in block format from the very best manufacturer suppliers throughout Europe. The blocks of cheese have a specific age profile with just the right maturity, enabling the browning characteristics when cooked to remain constant.

We operate to our own tight specification parameters and test all our raw materials upon receipt to ensure what we are shredding remains constant in cook off performance.

From a manufacturing perspective, CK's cheese processing unit houses innovative plant and equipment capable of high capacity shredding to the highest levels of hygiene and quality.

Rigorous quality checks are made throughout the whole manufacturing process ensuring the highest standards are maintained . . . from the moment we receive the cheese in its raw form, right through to the stage when it is packaged ready for distribution to you . . . our valued customer.

CK ensures best practice at all times. Underpinned by stringent internal and external audits you can be assured of a quality end product . . . every time!

#### Quality control procedures

Our quality control procedures include:

- supplier auditing with regular scheduled checks
- quality inspections for incoming raw material with checks to ensure it is of the perfect texture and colour for blending and shredding
- regular on-line grading and blending checks
- batch melting and baking tests, ensuring optimum cheese stretch and elasticity properties
- close scrutiny of the thickness, length and quality of the shreds in order to allow for maximum yield
- packaging examinations to ensure your product reaches you in perfect condition
- on-going staff development and training programme



QUALITY ASSURANCE &  
CUSTOMER SATISFACTION