



INTERNATIONAL FOODSERVICE  
**PRODUCT GUIDE 2021**



## About Bega Foodservice

The Bega brand is one of Australia's most successful and trusted food brands.

From milk, cream and butter, through to cream cheese, processed cheese and a variety of natural cheeses, Bega is enjoyed by millions of Australians and consumers around the world.

Its popularity is testament to its track record. The Bega brand started in 1899 and built a reputation for rich dairy flavour and goodness, using milk from the lush, green pastures of one of Australia's most fertile farming regions. While our business has grown to new regions, some things stay the same - Bega branded products deliver consistent, high quality, fit for purpose performance that customers have relied on for over 100 years.

We understand that your business reputation relies on food and service excellence. We have a dedicated foodservice team with many years of food industry knowledge including chefs, technical development and manufacturing experts to support your business. Just as our customers are constantly re-inventing their business and products, so are we. Close customer collaboration and real world feedback helps our development team continuously improve and expand our products and ensures we offer the right range for evolving food trends and applications.



Buying Bega products offers multiple benefits:

- Continuous supply and product support through our worldwide distributor network.
- Product integrity and safety as Bega manages and controls the entire dairy chain from milk collection and product manufacture through to packing and shipping.
- Consistent quality from Bega's internationally accredited Australian manufacturing facilities in mozzarella, cream cheese, processed and natural cheese, butter and dairy powders.
- Proven product performance with every Bega dairy product thoroughly tested by both our chefs and product development teams.
- Access to latest product innovation as we continually invest in new recipe development and food solutions.

**All our dairy products are Halal certified unless otherwise noted.**



## Natural Cheeses

These are made directly from milk with only special cultures, coagulant and salt added. Once the cheese is made, our expert cheese graders determine batch by batch when the cheese is at its perfect maturity for sale. The cheese is then cut, sliced or shredded and packed ready for use.

Our main natural cheese types:

- Cheddar cheese. A relatively firm cheese, yellow in colour with melt in the mouth flavour. It is incredibly versatile, able to be sliced and shredded and used in both hot and cold dishes. It is normally aged for that special Bega flavour. The longer the aging, the stronger the flavour and the crumblier the texture. It is a good source of calcium and 10 other essential nutrients.
- Cheddar has a rich flavour, allowing greater flexibility in the amount of cheese needed in a dish. You can use less cheese, for a lower cost per serve, while still getting the overall flavour level desired.



Testament to Bega's cheddar making expertise is winning the prestigious award of best cheddar cheese at the 2018 Australian Grand Dairy awards, for our Heritage Reserve Vintage cheddar. This is the major Australian national dairy competition, attracting the best cheese makers in Australia. The team who made our award winning cheddar work daily across much of our cheese range.

- Mozzarella cheese. The perfect pizza cheese. Light yellow in colour and mild in flavour it is ideal on pizzas, pasta, rice bakes, bread or on salads. When cooked it has that famous mozzarella tenderness and stretch that people love to eat.

Ideal for multiple uses:

- pizza for stretch and tenderness.
- pasta for stir though and stretch
- bakery for mild flavour and browning on top of breads

- Parmesan cheese. A hard, dry cheese made from cow's milk. It is straw-coloured and has rich flavor. Its savoury flavour adds depth and boldness to dishes. Often used as either a base ingredient for risottos or crumbs or the finishing touch to pasta and salad dishes. It also is a great cheese to combine with mozzarella or cheddar to boost flavour and create a unique cheese blend. The hardness of the cheese makes it ideal for grating, shredding or shaving.



## Bega Block Mozzarella 20kg

Available refrigerated or frozen

Bega mozzarella is a cooked and stretched mozzarella cheese for pizza. Mild flavour for broad appeal and versatility. Consistent stretch when cooked. Controlled browning, excellent coverage and even cooking on pizzas. Suitable for vegetarians.

### Storage and transport

Refrigerated: At or below 4 °C.

Frozen: Frozen at -18°C. Thaw gradually at 4°C to ensure optimum characteristics. Once thawed store at or below 4°C and use within 7 days.

### Shelf life

Refrigerated: 12 months

Frozen: 24 months

### Units per carton

2 x 10kg

### Carton weight (net):

20kg

### Carton external dimensions (LxWxH)m

0.384 x 0.289 x 0.184



## Bega Block Reduced Salt Mozzarella 20kg

Frozen

Bega mozzarella is the perfect pizza cheese. Mild in flavour with reduced salt (1.2% maximum), to suit countries who prefer lower salt content and taste. Consistent stretch when cooked. Controlled browning, excellent coverage and even cooking on pizzas. Suitable for vegetarians.

### Storage and transport

Refrigerated: At or below 4 °C.

Frozen: Frozen at -18°C. Thaw gradually at 4°C to ensure optimum characteristics. Once thawed store at or below 4°C and use within 7 days.

### Shelf life

24 months

### Units per carton

2 x 10kg

### Carton weight (net):

20kg

### Carton external dimensions (LxWxH)m

0.384 x 0.289 x 0.184



## Bega Block Cheddar 2kg

Semi hard cheddar cheese with smooth and creamy flavour. Texture is perfect for grating or slicing, making it versatile for pasta, sandwiches, snacks or cooking. Suitable for vegetarians.

### Storage and transport

Refrigerate at or below 4 °C.

### Shelf life

274 days

### Units per carton

6

### Carton weight (net):

12kg

### Carton external dimensions (LxWxH)m

0.293 x 0.258 x 0.209



## NATURAL CHEESES (Cont'd)



### Bega Cheese Portions 20g

Available in Tasty and Strong and Bitye variants

Our full flavoured natural cheeses available in 20g portion size. Perfect for airlines, catering and minibars. Suitable for vegetarians.

**Storage and transport**  
Between 2°C and 5 °C.

**Shelf life**  
274 days

**Units per carton**  
100

**Carton weight (net):**  
2kg

**Carton external dimensions (LxWxH)m**  
0.228 x 0.173 x 0.151



### Bega Grated Cheddar 2kg

Semi hard cheddar cheese with a creamy, smooth cheddar flavour. Comes pre-grated to save time. Ideal for cooking and topping applications such as grills, pasta bakes or salads.

**Storage and transport**  
Refrigerate at or below 4 °C. Use within 7 days of opening.

**Shelf life**  
274 Days

**Units per carton**  
6

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.421 x 0.321 x 0.267



### Bega Natural Cheddar Slices 1.5kg

90 Slices

Semi hard cheddar cheese, with a creamy, smooth cheddar flavour. Comes pre-sliced for consistent slice size, which can save waste and time in preparation. 90 slices per pack. Ideal for sandwiches and grilling applications. Suitable for vegetarians.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Shelf life**  
274 Days

**Units per carton**  
8

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.420 x 0.300 x 0.156



### Bega Shredded Mozzarella 2kg

Bega mozzarella is a cooked and stretched mozzarella cheese for pizza. Comes pre-shredded which can save preparation time. Mild flavour for broad appeal and versatility. Consistent stretch when cooked. Controlled browning, excellent coverage and even cooking on pizzas. Suitable for vegetarians.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Shelf life**  
210 days

**Units per carton**  
6

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.421 x 0.321 x 0.267



### Bega Shredded Parmesan 1kg

Smooth and savoury parmesan cheese. Use as an ingredient or a finishing garnish to add bold, exciting flavour to any dish. Comes pre-shredded to save time.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Shelf life**  
274 days

**Units per carton**  
6

**Carton weight (net):**  
6kg

**Carton external dimensions (LxWxH)m**  
0.383 x 0.288 x 0.183



### Bega Shaved Parmesan 1kg

Smooth and savoury parmesan cheese. Shaved cheese can add visual interest as well as flavour to a finishing garnish. Adds bold, exciting flavour to any dish. Comes pre-shaved to save time.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Shelf life**  
274 days

**Units per carton**  
6

**Carton weight (net):**  
6kg

**Carton external dimensions (LxWxH)m**  
0.383 x 0.288 x 0.183



## NATURAL CHEESES (Cont'd)



### Bega Pasta Three Cheese Blend 2kg

Mozzarella, cheddar and parmesan professionally blended for the ideal bake, melt and flavour. Pre-blended helps speed up prep times and deliver more consistent results. The combination of the three cheeses gives the ideal browning and mouth feel of mozzarella, with the enhanced flavour and oil of cheddar and parmesan.

#### Storage and transport

Refrigerate at or below 4 °C. Use within 7 days of opening.

**Shelf life**  
210 days

**Units per carton**  
6

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.421 x 0.321 x 0.267



### Bega Pizza Three Cheese Blend 2kg

Mozzarella, cheddar and parmesan professionally blended for the ideal melt, flavour and stretch. Adds an extra flavour dimension over using just one cheese. Pre-blended helps speed up prep times and deliver more consistent results. The combination of the three cheeses gives the ideal browning and stretch of mozzarella, with the enhanced flavour of cheddar and parmesan.

#### Storage and transport

Refrigerate at or below 4 °C. Use within 7 days of opening.

**Shelf life**  
210 days

**Units per carton**  
6

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.421 x 0.321 x 0.267

## Processed Cheese

The way to make a great processed cheese is down to selecting the best combination of natural cheeses and dairy ingredients to blend together. Bega is one of Australia's largest and most experienced processed cheese makers. This gives us a large variety of quality cheeses to choose from, selecting and blending just the right amount of each to give consistent, reliable flavour and texture.



### Bega Burger Slices 1kg

84 Slices. Available in white or coloured to suit customer preferences.

Smaller slice ideal for burgers. Special cheese blend designed for burger flavours and won't over melt on hot burger. Consistent smooth mild cheese flavour means same burger taste every time. Easy peel slices with stagger stacking.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
11.9g per slice 76mm x 76mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.558 x 0.138 x 0.271



PROCESSED CHEESE (Cont'd)



## Bega Slim Cut Burger Slices 950g

84 Slices. Available in white or coloured to suit customer preferences.

Bega Slim Cut Burger Slices average 11.3g per slice, to deliver the same Bega taste, peel-ability, consistent melting and coverage in a slimmer slice.

- Economical – our slim cut slices reduce your food cost without compromising taste and texture.
- Easy to peel – staggered packing makes it easy to peel time after time. Hint: for the best peeling make sure the cheese is well tempered (25 degrees)
- Consistent performance – due to our formulation expertise you get the same performance slice after slice (melt, flavour, peel-ability).
- Burger melt – consistently melts to the desired amount for burger applications.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
11.3g per slice 76mm x 76mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
11.4kg

**Carton external dimensions (LxWxH)m**  
0.558 x 0.271 x 0.143



## Bega Burger Slices with Vegetable Oil 950g

84 Slices. Available in white or coloured to suit customer preferences.

Bega Burger Slices specifically formulated with vegetable oil to deliver an economical slice. Made with the same Bega quality in our Australian factories, our slices will reliably perform time after time.

- Strong value offer - combines economical cost with good quality in the value slice segment
- Restricted melt – melts less than Bega Burger Slices
- Easy to peel – staggered packing makes it easy to peel time after time. Hint: for the best peeling make sure the cheese is well tempered (25 degrees).
- Consistent performance – due to our formulation expertise you get the same performance slice after slice (melt, flavour, peel-ability)

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
11.3g per slice 76mm x 76mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
11.4kg

**Carton external dimensions (LxWxH)m**  
0.558 x 0.271 x 0.143



## Bega Black Pepper Burger Slices 1.2kg

84 Slices

Smooth mild cheddar flavour with cracked pepper. Smaller slice ideal for burgers. Special cheese blend designed for burger flavours and won't over melt on hot burgers. No artificial flavours.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
14.3g per slice 76mm x 76mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
14.4kg

**Carton external dimensions (LxWxH)m**  
0.558 x 0.271 x 0.148



## Bega Smokey BBQ Burger Slices 1kg

84 Slices

Smooth mild cheddar with smokey flavour. Smaller slice ideal for burgers. Special cheese blend designed for burger flavours and won't over melt on hot burgers.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
11.9g per slice 76mm x 76mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.558 x 0.271 x 0.138



## Bega Swiss Burger Slices 1kg

72 Slices

Smooth swiss flavour. Smaller slice ideal for burgers. Special cheese blend designed for burger flavours and won't over melt on a hot burger. No artificial flavours.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
13.9g per slice 76mm x 76mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
12kg

**Carton external dimensions (LxWxH)m**  
0.558 x 0.271 x 0.138



## PROCESSED CHEESE (Cont'd)



### Bega Sandwich Slices 1.5kg

72 Slices

Larger slice ideal for sandwiches and grilling. Consistent, smooth, mild flavour means same sandwich taste every time. Easy peel slices with stagger stacking.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
20.8g per slice 89mm x 89mm

**Shelf life**  
12 months

**Units per carton**  
8

**Carton weight (net):**  
12

**Carton external dimensions (LxWxH)m**  
0.418 x 0.328 x 0.140



### Bega Super Slices IWS 1kg

48 Slices

Individually wrapped slices – better freshness and less waste after pack is opened. Large pack for better value. Consistent, smooth, mild flavour.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
20.8g per slice 82mm x 85mm

**Shelf life**  
12 months

**Units per carton**  
6

**Carton weight (net):**  
6kg

**Carton external dimensions (LxWxH)m**  
0.318 x 0.214 x 0.171



### Bega Super Slices IWS 728g

52 Slices

Individually wrapped slices – better freshness and less waste after pack is opened. Consistent, smooth, mild flavour.

**Storage and transport**  
Refrigerate at or below 4 °C.

**Slice weight and size:**  
14.0g per slice 82mm x 85mm

**Shelf life**  
12 months

**Units per carton**  
12

**Carton weight (net):**  
8.8kg

**Carton external dimensions (LxWxH)m**  
0.426 x 0.214 x 0.206



### Bega High Melt Processed Cheese 2kg

Bega High Melt is a processed cheese that will keep its structure under high heat. Resists melting at 230 degrees for 5 minutes. Resists dissolving so it won't leave empty cavities. Retains all the great cheddar flavour even under high heat. Delivers a smooth texture when cooked. Easy to slice, dice or shred. Suitable for any application that requires cheese to keep its structure under high heat.

- Bakery: topping and filling applications such as pies and breads.
- Small goods: cheese filling in sausages.
- Hot kitchen: grilling and baking applications

**Storage and transport**  
Refrigerate at or below 4 °C.

**Shelf life**  
12 months

**Units per carton**  
6

**Carton weight (net):**  
12

**Carton external dimensions (LxWxH)m**  
0.308 x 0.211 x 0.253



### Bega Canned Processed Cheese

Available in 340g

Can packaging ensures the cheese stays at its best through less than ideal transport conditions and extended storage. Smooth and mild in flavour. Versatile – can be used hot or cold, as a table cheese, sliced or grated. No artificial colours or flavours.

**Storage and transport**  
At room temperature, away from heat and direct sunlight.

**Shelf life**  
730 days

**Units per carton**  
24

**Carton weight (net):**  
8.2kg

**Carton external dimensions (LxWxH)m**  
0.419 x 0.271 x 0.114



## Cream Cheese

Bega cream cheeses have a delicious creamy texture and mouthfeel. Easy to mix and fast to prepare, our cream cheeses help you save labour and energy. Professional requirements for cream cheese vary considerably by application. We have developed a comprehensive range of formulations so professionals can get better results by using a cream cheese that better fits their specific needs.

Bega cream cheeses are typically used for cheesecakes, dough fillings, cake toppings, desserts, sandwich fillings and as a white base for pizza.



- Easy to mix - Bega cream cheese reduces mixing time and easily incorporates other ingredients.
- Freeze thaw stable - cheesecakes can be frozen then thawed without cracking. (Note: the cooked cheesecake can be frozen but the raw cream cheese cannot)
- Flavour neutral - can be used in sweet and savoury formulations. With a neutral flavour, you can use less of other more expensive ingredients to get the flavour outcome desired.
- Bake stable - suitable for a broad range of commercial applications
- No artificial colours, flavours or preservatives.

**1kg Chube: Easy portioning with less waste - just cut and squeeze out.**

### Storage and transport

Refrigerate at or below 4 °C. Do not freeze

## Bega Original Cream Cheese

Available in 1kg, 2kg, 10kg, 20kg

### Shelf life

12 months unopened

### Units per carton

1kg Chube: 6, 2kg: 6,  
10kg: 1, 20kg: 1

### Carton weight (net):

1kg Chube: 6kg  
2kg: 12kg  
10kg: 10kg  
20kg: 20kg

### Carton external dimensions (LxWxH)m

1kg Chube: 0.263 x 0.24 x 0.165  
2kg: 0.316 x 0.215 x 0.244  
10kg: 0.296 x 0.214 x 0.189  
20kg: 0.298 x 0.193 x 0.398



## Bega Express Pro Cream Cheese

Available in 2kg and 20kg

- Easy to use straight from the fridge.
  - Fast mix formulation.
  - Delivers excellent stability and functionality
  - No artificial colours, flavours or preservatives.
- Bega Express Professional Cream Cheese™ is ready to use and perfect for creating:
- Aerated mousse style textures used in Asian and Western style cheesecakes.
  - Ideal for bakes, blends and spreads.
  - Suitable for pizza bases, wraps, bagels and dips.

### Storage and transport

Refrigerate at or below 4 °C. Do not freeze

### Shelf life

12 months unopened

### Units per carton

2kg: 6, 20kg: 1

### Carton weight (net):

2kg: 12kg, 20kg: 20kg

### Carton external dimensions (LxWxH)m

2kg: 0.316 x 0.215 x 0.244  
20kg: 0.298 x 0.193 x 0.398

## Cream

For a country with so much sunshine, it is no surprise Bega dairy cream has a rich colour and flavour. Our cows live outside all year round and eat a diet with plenty of fresh grass, which naturally gives the milk more colour and flavour. Bega dairy cream adds a rich Australian taste to food with a delicious light texture when whipped. It is so versatile, from mousses through to adding that final touch to cakes and desserts. It can also be poured, for use in dishes such as hot and cold soups and sauces. It has excellent yield and is easy to whip.



## Bega Dairy Whipping Cream 1L

### Versatile use - whip, cook or pour.

Australian dairy cream with 35% fat. Excellent overrun and dependable whip stability. Versatile dual applications - it resists splitting, so it can be used for whipping and cooking.

Suitable for:

- Bakery/pastry - topping and filling applications
- Beverages - hot and cold
- Hot kitchen - pasta and other cream based sauce applications

### Storage and transport

Keep refrigerated between 1-5°C. After opening consume within 7 days. Do not freeze.

### Shelf life

8 months (unopened)

### Units per carton

12

### Carton weight (net):

12kg

### Carton external dimensions (LxWxH)m

0.390 x 0.191 x 0.219





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# Contact Details

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