



**ARLA
PRO.**

**PARTNERS
AT HEART**

**FOODSERVICE
CATALOGUE**

Arla Pro Brand Story

Arla Pro is the foodservice business of dairy cooperative Arla. Everyday we deliver high quality ingredients to the kitchen professionals around the world.

Arla roots go back to the year 1880, when dairy farmers in Europe came together as a cooperative with a shared vision of quality and fairness. The cooperative philosophy lives on today, with our farmers owners still sharing the proceeds from each litre of milk they supply.

Clear air, pure water and fresh grass have always been at the core of our products, while Scandinavian values still drive our approach to business. We work a culture of openness and trust, striving to always deliver our products to the highest of standards.

Today, we are a global company, gathering culinary insights from around the world to share with our customers.

With a strong spirit of innovation and collaboration, Arla Pro is continuously creating new products and services that help food industry professionals achieve their goals – both in the kitchen and in business.

Big enough to perform yet small enough to care, Arla Pro aims to inspire and engage this global community of professionals with excellent products, strong foodservice expertise and a relentless passion for food.

Welcome to Arla Pro

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OUR BRANDS

Arla Pro is our product brand for kitchen professionals. The Arla Pro range consists of natural, high-quality products that have been selected and developed specifically to add more value for professional customers.

Arla Pro products represent quality, taste, and consistency combined with great functionality.

ARLA PRO.

Lurpak® is one of the world's famous butter brands. Its roots go back to 1901 when Danish dairy farmers and their cooperative dairies joined forces to protect their quality butter under the 'Lurpak' trademark.

Lurpak® is a pale-coloured lactic butter, perfect for cooking, baking, spreading, and just about anything you want to make in the kitchen.

ESTD 1901
LURPAK®

The Puck® brand started as a spreadable cream cheese in Germany, but was launched in the Middle East in 1983 with a selection of processed products, primarily cheese. In 1988 the main product, spreadable cheese in jars, sold more than 1000 tonnes. Since then, Puck® has become one of the region's leading dairy brands.

Puck
بوك

Combining the Kraft cheese portfolio with our own Puck® range will make us a leader in the cheese category as we can offer customers and consumers the two strongest cheese brands in the market.

Kraft

Our tasty Castello® cheeses have a history that goes back to 1893. We are proud of our genuine craftsmanship that lives on today, more than a hundred years later.

HOUSE OF
CASTELLO
SINCE 1893



Arla Foods. Farmer owned cooperative. Owned by more than 12.000 farmers across 8 countries.

Arla foods date back to the 1880s when dairy farmers in Europe joined forces with one common goal: to produce and provide the best dairy products, creating new opportunities for business growth. Today we have farmer-owners in seven countries across Europe and deliver products to more than 100 countries worldwide.

As a farmer-owned company, we are committed to high standards of animal welfare, product quality, and food safety. Our quality programme is called Arlagården® (Arla farm). It gives us a long-term perspective for farm management and is our way of ensuring the quality of the products you enjoy.



Quick Guide for our Pictograms



Suitable for cooking



Pizza



Suitable for baking



Burger



Suitable for whipping/siphon



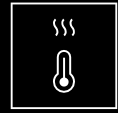
Cakes & Desserts



Suitable for cold applications



Whipping time



Suitable for hot applications



Spread



Stability



IQF – Individual Quick Freeze



Triples in volume when whipped



MIX – Mixed product

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We have developed a range of pictograms that will help you to quickly identify the main applications and features of our products. The pictograms are placed under the products throughout the catalogue.

While the pictograms identify the main applications of each product, there might be additional applications or functions, not represented by the pictograms.



Cream Cheese



Mozzarella / Pizza Topping



Slice Cheese



Cheddar Cheese



Spreadable Cheese & White Cheese



Speciality Cheese



Creams



Butter and Blends



Milk



Inspiration



Cream Cheese

For more than 60 years, Arla Foods has produced Cream Cheese in Europe. Arla Pro Cream Cheese is a natural, fresh tasting Cream Cheese without artificial ingredients. It's acidulous and balanced taste makes it unique compared to other Cream Cheeses.

The distinctive taste, naturalness, and long shelf-life make Arla Pro Cream Cheese the perfect solution for both hot and cold dishes.

It is produced to the highest quality standards, by adding Lurpak® buttermilk to our all natural cream.



Cream Cheese Natural, 25%
4 x 1.5 kg
Shelf life: 364 days (chilled)
Item no: 17141



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Frost and Bake, 30%
3 x 1.8 kg
Shelf life: 364 days (chilled)
Item no: 582835



Cream Cheese Block, 34%
3 x 1.8 kg
Shelf life: 364 days (chilled)
Item no: 63854



Pro Fact

Sometimes there is liquid on top of the cream cheese after opening it. This is perfectly normal. It is natural whey protein and you can stir it back into the cream cheese.



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Mozzarella / Pizza Topping

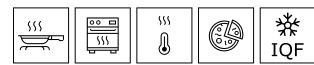
One of the world's best Mozzarellas and the owner of Europe's largest Mozzarella dairy, Arla Foods produces more than 200,000 tons of Mozzarella and Pizza Topping every year.

Arla Foods is a trusted supplier to the world's leading pizza chains and present in more than 50 countries around the world. We use the traditional pasta filata method, made with full fat cream, stretched, kneaded and matured to perfection providing the best possible performance in melting, stretching, and browning.

Arla Pro Mozzarella and Pizza Topping IQF (Individual Quick Freeze) Sticks are developed for hot ovens. The special recipe and IQF technology help to achieve the perfect melt and browning.



IQF Mozzarella - Animal Fat
6 x 2 kg
Shelf life: 365 days (frozen)
Item no: 796572



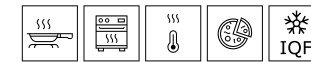
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Shredded Pizza Cheese
6 x 2 kg
Shelf life: 365 days (frozen)
Item no: 607038



IQF Pizza Cheese - Analogue
6 x 2 kg
Shelf life: 365 days (frozen)
Item no: 582463



Pizza Cheese Block
8 x 2.3 kg
Shelf life: 365 days (frozen)
Item no: 582435



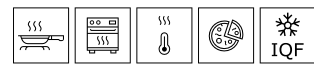
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Slice Cheese

With Arla Pro slice Cheese range, add flavour and texture to burgers and sandwiches. Every slice melts perfectly, keeping a smooth, creamy texture on burgers and sandwiches. The perfect size for creating a flavourful burger.



Regular & Cheddar Cheese Slice
8 x 1 kg
Shelf life: 364 days (chilled)
Item no: 603702 & 603701



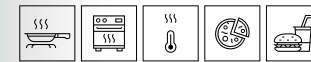
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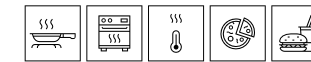
Original & Light Cheese Slices
12 x 400 g
Shelf life: 270 days (chilled)
Item no: 701741 & 701742



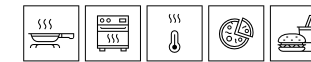
Mozzarella Cheese Slices
14 x 150 g
Shelf life: 270 days (chilled)
Item no: 49795



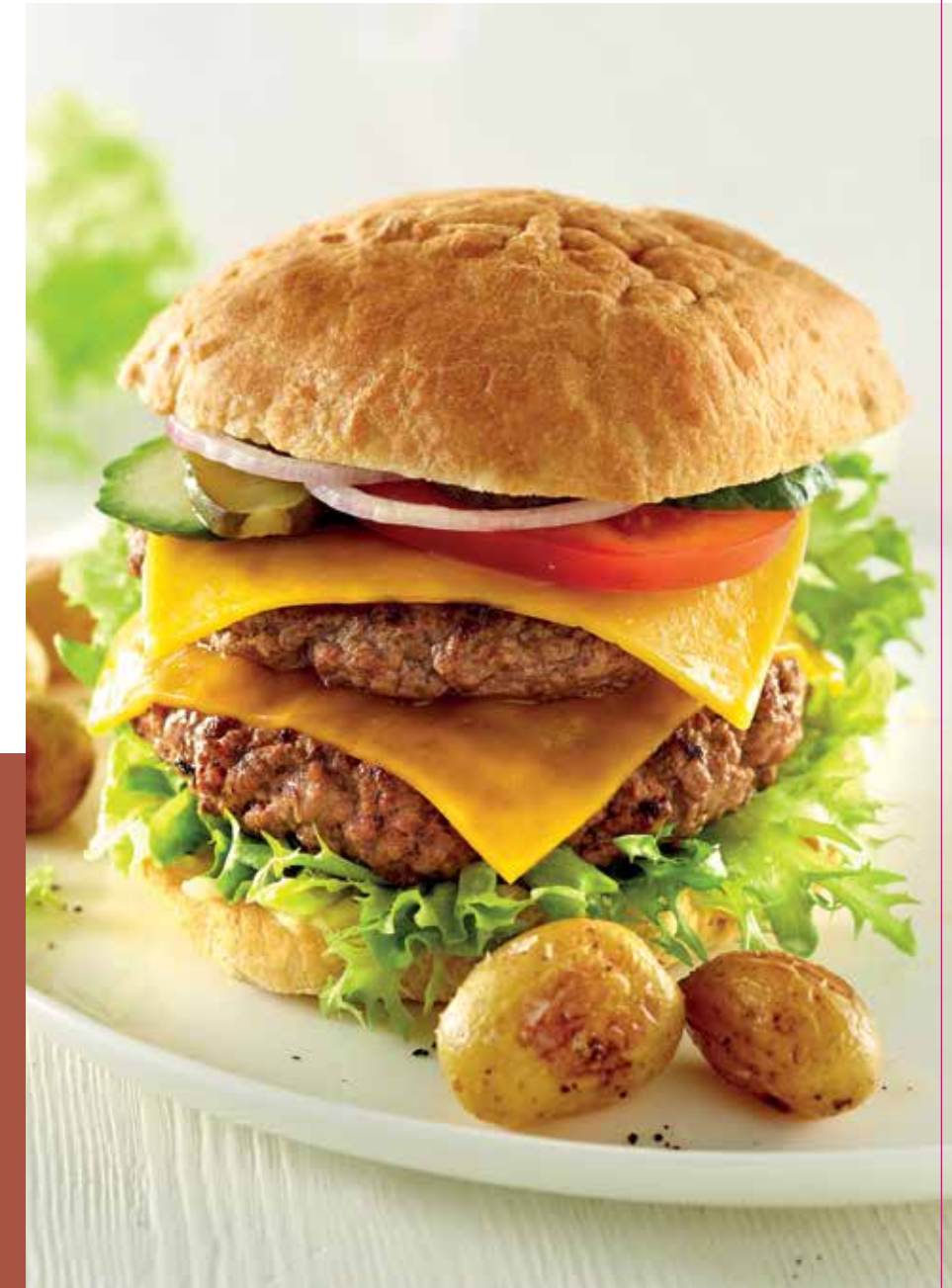
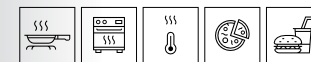
Emmental Cheese Slices
14 x 150 g
Shelf life: 270 days (chilled)
Item no: 49761



Havarti Cheese Slices
14 x 150 g
Shelf life: 270 days (chilled)
Item no: 49758



Gouda Cheese Slices
14 x 150 g
Shelf life: 270 days (chilled)
Item no: 49760



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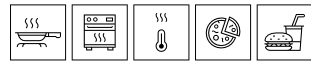
Cheddar Cheese

Arla creates its cheese using years of experience from our dedicated cheese makers that take their time to craft wonderfully milky, creamy and natural Arla cheese. This is why we are so proud of every single one we make!

Kraft cheddar cheese has a very rich heritage and is an established brand in the middle east for almost 100 years. Generations of consumers have grown up trusting and choosing Kraft as their preferred brand of cheddar cheese.



Arla Pro 100% dairy shredded cheddar - red
 6x 2 kg
 Shelf life: 455 days (chilled)
 Item no: 794655



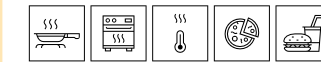
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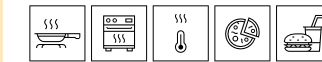
Cheddar Cheese Block
 27 x 500 g
 Shelf life: 365 days (4-25°C)
 Item no: 81389



Cheddar Cheese Block Colored
 8 x 2.5 kg
 Shelf life: 365 days (chilled)
 Item no: 60953



Cheddar Cheese Block White
 8 x 2.5 kg
 Shelf life: 365 days (chilled)
 Item no: 62309



Cheddar cheese is perfect for creating classic Mac and Cheese and delicious gourmet burgers and sandwiches. Its smooth melting texture makes every bite of yours delightful.



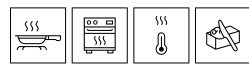
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Spreadables and White cheese

Arla Pro spreadable cheese, is a trusted go-to products for breakfast dishes. produced with natural milk coming from our farms in Europe, it will add well-balanced dairy taste and acidity to your savoury dish, sandwiches or dips.



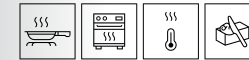
Spreadable Cheese Jar
6 x 1100 g
Shelf life: 365 days (4-25°C)
Item no: 602237



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Arla Pro Cheese Spread
1 x 10 kg
Shelf life: 365 days (chilled)
Item no: 798886



White Cheese Feta Tin
1 x 16 kg
Shelf life: 365 days (chilled)
Item no: 20517



Cheddar Jar Spread Original
6 x 930 g
Shelf life: 365 days (4-25°C)
Item no: 582532



Versatile white cheese can be added to salads, crumbled on pizzas, blended in soups or other hot applications.

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Spreadable cheese & White Cheese

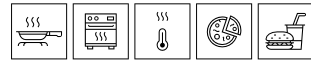
Speciality Cheese

Arla has been producing world famous Castello Danablu for more than 120 years. Resembling Danish royal porcelain, Danablu enchants with tones of mild bitterness and salt. The flavors are pungent and sharp, with a creamy and smooth texture. Perfect addition to your dips, salads or cheese platter.



Light Cheese Slices

12 x 400 g
Shelf life: 270 days (chilled)
Item no: 50814



Camembert Cheese

12 x 125g
Shelf life : Need to check Damola
Item no: 51180



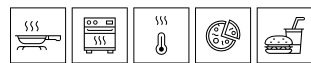
Brie Cheese

12 x 125g
Shelf Life: Need to check Damola
Item no: 51181



Blue Cheese Portions

10 x 100 g
Shelf life: 365 days (chilled)
Item no: 50831



Castello cheeses have always been crafted using the best of traditional techniques and 'pioneering spirit'. Whether it's a crumbly and nutty bite or a creamy yet sharp piece of blue cheese to finish off that pizza recipe, there's a Castello flavour for you to delight in.



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Cream

Cream is an important ingredient in professional kitchens. It has the ability to enhance the taste of other ingredients and even small quantities of cream can enhance the overall taste experience of the dish.

Our UHT cream is heated to 135°C during the production, which gives it a long shelf life without compromising the creamy taste profile.

Pure dairy cream with 35% fat has excellent performance in bakery and pastry application due to 3x overrun and also in hot kitchens.



Whipped Spray Cream
12 x 250 g
Shelf life: 270 days (chilled)
Item no: 601611



Whipping Cream
10 x 1 L
Shelf life: 270 days (chilled)
Item no: 607071



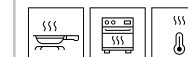
Cooking Cream
10 x 1 L
Shelf life: 270 days (chilled)
Item no: 607050



Cooking Cream Light
10 x 1 L
Shelf life: 270 days (chilled)
Item no: 607054



Sterilized Cream Plain
48 x 160 g
Shelf life: 365 days (ambient)
Item no: 582420



Whipping Cream - High Stability
10 x 1 L
Shelf life: 270 days (chilled)
Item no: 86183



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Thick Cream (Analogue)
27 x 250 ml
Shelf life: 365 days (chilled)
Item no: 607012



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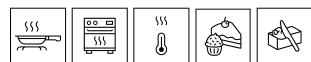
Butter and Spreadable

Arla produces some of the best butter in the world. From Lurpak to Arla Pro it all begins with the finest milk in northern Europe.

It takes 20kg of milk to produce every 1kg of butter. Only the most carefully selected and ripened cream is used in the butter making process. Lactic cultures are then giving a fresh aromatic note with an unmistakable creaminess that creates the unique characteristics of Arla butter.



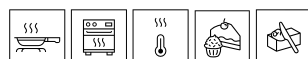
Butter - Unsalted
1 x 25 kg
Shelf life: 364 days (frozen)
Item no: 799037



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Butter - Soft Unsalted
1 x 5 kg
Shelf life: 365 days (frozen)
Item no: 796359



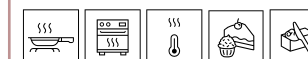
Butter - Unsalted
20 x 500 g
Shelf life: 365 days (frozen)
Item no: 86543



Butter Spreadable Unsalted
6 x 120 x 8g / 6 x 120 x 10g
Shelf life: 270 days (frozen)
Item no: 88944 / 80661



Cooking Liquid
10 x 500 ml
Shelf life: 365 days (ambient)
Item no: 89110



Cooking Mist
8 x 200 ml
Shelf life: 365 days (chilled)
Item no: 89111



Butter - Salted
6 x 100 x 10 g
Shelf life: 365 days (frozen)
Item no: 86051



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Milk

We are committed to high standards of animal welfare, product quality and food safety. Happy and healthy cows mean great quality milk.

Arla organic milk comes from our farmer-owned organic farms and dairies across Europe. The majority of Arla organic milk in the UAE comes from farms in Europe where it is safely UHT treated, packed and shipped.



Organic Milk - Full Fat
10 x 1 L
Shelf life: 180 days (ambient)
Item no: 63899



Organic Milk - Low Fat
10 x 1 L
Shelf life: 180 days (ambient)
Item no: 65373



Organic Milk - Low Fat
3 x 4 x 200 ml
Shelf life: 180 days (ambient)
Item no: 65386



Organic Milk - Chocolate
3 x 4 x 200 ml
Shelf life: 180 days (ambient)
Item no: 65959



Organic Milk - Strawberry
3 x 4 x 200 ml
Shelf life: 180 days (ambient)
Item no: 65960



Milk Powder
1 x 25 kg
Shelf life: 365 days
Item no: 991523



Arla Pro Milkshake Mix
6 x 2 L
Shelf life: 365 days
Item no: 594304



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Chocolate cream cheese cupcakes with chocolate meringue buttercream

Ingredients

Chocolate cupcakes

60 ml Milk
120 g Arla Pro Frost and Bake
2 Eggs medium
80 ml Veg oil (sunflower)
60 ml Coffee
10 ml Vanilla extract
180 g All-purpose flour
265 g Sugar
20 g Cocoa powder
6 g Baking soda
2 g Salt

For the cupcakes:

1. Preheat to 170°C. Add papers to a cupcake tin.
2. Sift the dry ingredients (including the sugar) into the bowl of a stand mixer and whisk to combine.
3. Add the milk, Arla Pro cream cheese, eggs, and veg oil into a large bowl and whisk together. Pour the hot coffee in while you whisk and set aside.
4. Add the wet ingredients into the dry ingredients.
5. Mix until smooth and combined.
6. Distribute batter evenly into the cupcake papers and bake for about 15-20 minutes or until a toothpick inserted in the centre comes out clean.
7. Allow to cool.

Ingredients

Chocolate swiss meringue butter cream

5 egg whites
300 g sugar
450 g Lurpak Soft Butter
5 ml Vanilla extract
2 g Salt
280 g Bitter sweet chocolate

For the Chocolate Swiss Meringue Buttercream:

1. Add egg whites, sugar and salt in a bowl. Give the mixture a brief whisk.
2. Place the bowl over a pan of simmering water. Make sure the water does not touch the bowl. Whisk the egg whites occasionally while it warms up. When the mixture starts to warm, whisk it constantly. You will heat the mixture until it reaches an internal temperature of 70°C or until it's not grainy between your fingers.
3. Transfer the bowl to a stand mixer, mix with a whisk attachment until you get room temperature glossy peaks.
4. Switch to a paddle attachment and while the mixture is running on low, add tablespoon sized dollops of Lurpak soft making sure to let the butter incorporate before you add the next piece. Once all the butter is incorporated, go ahead and add the vanilla extract.
5. Drizzle in the melted and cooled chocolate while the mixer is running on low. Scrape the bowl down and mix again. You can now transfer it to a piping bag or to a zip lock bag to store in the freezer.

Cheese Kunafa

Ingredients

Serves 10

- 225 g Akawi cheese
- 225 g Arla Pro Mozzarella IQF
- 400 g Sugar
- 230 ml Water
- 15 ml Lemon juice
- 5 ml Rose water
- 125 ml Arla Pro Thick Cream
- 200 g Lurpak Unsalted Butter melted
- 454 g Kataifi pastry shredded
- 120 ml Milk
- 40g Pistachio chopped

Method

1. Soak the Akawi in cold water to remove the salt, drain then mix with the Arla Pro Mozzarella and Arla Pro Thick Cream.
2. Using medium heat, boil the sugar, water and lemon juice for 10 minutes. Add the rose water after turning off the heat. Let it cool down completely.
3. Butter the bottom and the sides of a 25 cm round pan with 1 tablespoon melted Lurpak butter
4. Mix the Kataifi pastry, milk and lukewarm butter. Make sure that there are no lumps and that the kataifi is fluffy.
5. Place 2/3 of the kataifi in the pan. Press down and along the sides of the pan.
6. Place all of the cheese. Level and press down.
7. Cover with the remaining 1/3 of the kataifi. Press down
8. Bake in a preheated oven at 177°C for 40 minutes. Let the kunafa cool down for 10 minutes before inverting it into a large platter or cake stand.
9. Decorate with ground pistachio. You can pour the cool syrup over the entire kunafa or pour on individual servings.



This recipe call for half the traditional Akawi cheese mixed with Arla pro Mozzarella for a stretchy constancy that will impress your guests.



At Arla Foods we have decided to increase our focus on Foodservice through a dedicated Foodservice business unit, called Arla Pro. Our dedicated team of Foodservice professionals are here to help you grow your business through insights, knowledge, and support on various issues around dairy products for the professional kitchen.

Meet them below and always feel free to get in touch !



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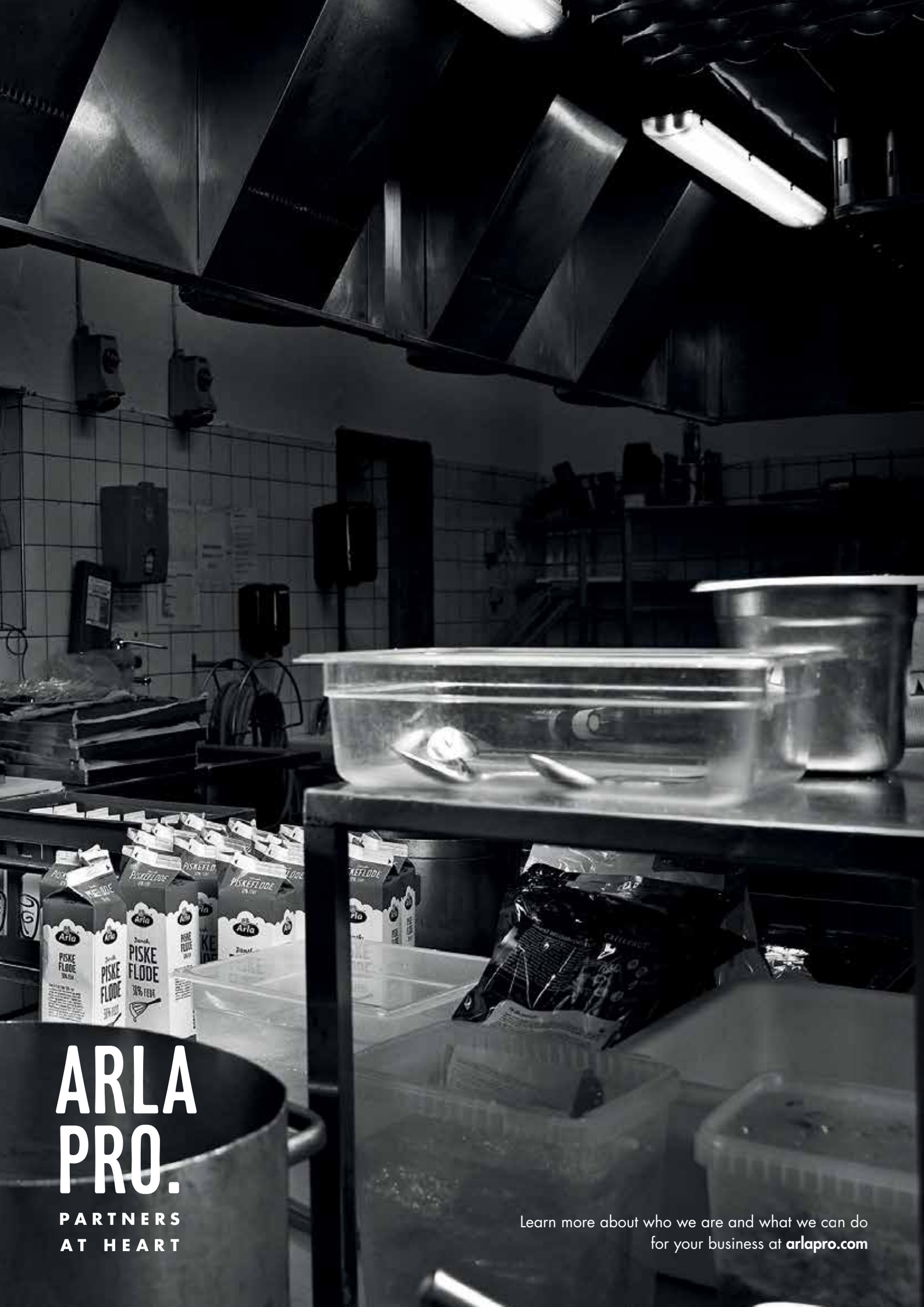
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for your business at arlapro.com