



Maria Mia

PREMIUM CHEESE

Dependably Delicious!



Custom Shred, Premium Cheeses

Serving the Finest Pizzerias & Restaurants!

www.mariamiacheese.com

Custom Shred, Premium Cheeses

Our new, custom shredded, Maria Mia Premium Cheeses give pizzeria owners a new level of control over their signature recipes, reduce labor costs in the kitchen, increase worker safety, and limit product waste.

By custom shredding every order, Bova can replicate the exact cheese blend and cut fineness or coarseness that individual customers prefer for their pizzeria. And we can do it with incredible consistency that can't be matched.

Maria Mia made a substantial investment in a state of the art, in-line cheese shredder and bagging technology



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in order to create incredibly convenient pouches that preserve freshness and can be filled with custom cheese blends as unique as the pizza makers we serve.

Exceptional measuring precision and shredding produces

repeatable results and taste consistency for your customer.

And if you prefer a traditional style fresh mozzarella, Maria Mia delivers 1/3 oz. cilegini, 1.5 oz. bocconcini, 4 oz. ovoline, and standard one pound balls.



- Uniquely yours – Maria Mia custom shreds are made to your exact preferences.
- Customized blends – pick the perfect blend of cheeses. Choose the cheeses and choose the exact proportions for your individual taste.
- Custom grating – choose the grate that works best for your recipe – a full range of grates including fine, medium, and coarse.
- Save time and money – letting Bova precision shred your cheese saves man hours and labor costs so your employees can do more productive work.



Nothing's more convenient, consistent, or safer.



Exceptional consistency – quality control issues are simplified and employee variations are minimized with pre-shredded custom blends.



- Improved convenience – handy sealed and filled bags preserve freshness longer – right up until the moment of use.
- Enhanced safety – worker injuries from shredding operations are eliminated, creating a safer work environment and fewer lost days.
- Always fresh - convenient delivery, as often as needed, keep stocks fully supplied.
- Improved sanitation – storage bags maintain separation from working surfaces where meats are prepared and reduce contamination risk.
- Reduced waste – dramatically reduce processing waste by eliminating on-site shredding.
- Private label packaging – Build your brand identity while maintaining the secrets of your recipe.

Maria Mia Premium Cheese custom shreds – made just for you.



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Serving the Finest Pizzerias & Restaurants

Purveyors of specialty Italian food for over 50 years, BOVA Food Distributors serves the finest pizzerias and restaurants in the Tri-State area. We provide exceptional food products for professional kitchens and also a wide range of new and used restaurant quality equipment.

Like so many of our customers, BOVA is proud to remain a successful and independent family business – responsible solely to our customers. We have earned a reputation for delivering exceptional quality at a fair price and providing gracious and respectful service. We welcome your interest and invite you to experience the tradition of BOVA excellence.

Bova Delivers for You – So You Can Deliver for Your Customers.

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