

Smoked Buffalo Aversana 500gr

Category Mozzarella & Chunks
Smoked Aversana

Notes Smoked Aversana retains all the characteristics white Aversana, adding that extra smoky note.

The production process is identical, respecting tradition and places origin.

The shape, consistency and milky texture are the same as those of the white Aversana, but the flavour is very different: with a definite smoky note that enhances the savouriness of the Aversana, giving it a unique and characteristic roundness and lingering in the mouth.

It presents the typical dark amber colour of natural smoking, leaving the



Aversana - Mozzarella di Bufala Campana DOP 500gr

Category Mozzarella & Chunks
Aversana

Notes White in colour, the Mozzarella di Bufala Campana PDO, unlike cow's milk Mozzarella, must not have any tinge tending to straw-coloured; pearly white like fine porcelain and of good quality. Its appearance is smooth and homogeneous on the surface, flaky and porous inside. The special craftsmanship involved in cutting makes the internal structure appear as the superimposition of successive layers interspersed with irregular pores. When cut, abundant milky liquid escapes. The smell is musky and milky. The buffaloes' diet is decisive in the scent of the milk and dairy products; the hay and maize on which they feed give the mozzarella scents of fresh musk and vague hints of white mushrooms. Another scent that immediately stands out to the nose is that of fresh milk. In the mouth, the first sensation is that of being enveloped in a pleasant, diffuse and persistent milky acidity.



Bocconcini di Bufala 5x50gr - Alento Glass 250gr

Category Mozzarella & Chunks
Cups & Tubs

Notes Mozzarella di Bufala Campana PDO

Round, almost perfect, our Mozzarella di Bufala Campana is cut with a fork and what we want is for you to taste the milk! The proof besides the palate? The drop of milk, a guarantee of freshness and goodness.

We do not use any kind of preservatives and thus preserve all its natural characteristics.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy



Bocconcini di Bufala 5x50gr Smoked Glass 250gr

Category Mozzarella & Smoked Chunks

Bocconcino affumicato: all the exquisiteness of Mozzarella di Bufala Campana DOP in a smoked version.

Notes The mozzarella morsels, after their natural processing, are exposed to the fumes generated by burning straw. These fumes envelop the rind, their outermost layer, which turns from white to amber in colour, giving it a fine smoky flavour.

The bocconcini are perhaps the most popular size of buffalo mozzarella. Each bocconcini weighs 50 grams.



Bocconcini di Bufala 5x50gr Envelope 250gr

Category Mozzarella & Chunks
Buffalo Bocconcini

Notes The bocconcini are perhaps the most popular size of buffalo mozzarella. Each bocconcino weighs 50 grams. This type of buffalo mozzarella is a real must for Italian antipasto: the classic, prosciutto and bocconcini.



Bocconcini di Bufala Affumicato 50gr Envelope

Category Mozzarella & Chunks
Smoked Chunks

Notes Bocconcino affumicato: all the exquisiteness of Mozzarella di Bufala Campana DOP in a smoked version.

The mozzarella morsels, after their natural processing, are exposed to the fumes generated by burning straw. These fumes envelop the rind, their outermost layer, which turns from white to amber in colour, giving it a fine smoky flavour.

The bocconcini are perhaps the most popular size of buffalo mozzarella. Each bocconcini weighs 50 grams.



Bocconcini di Bufala DOP 125x2 Glass 250gr

Category Mozzarella & Chunks
Cups & Tubs

Notes Mozzarella di Bufala Campana PDO

Round, almost perfect, our Mozzarella di Bufala Campana is cut with a fork and what we want is for you to taste the milk! The proof besides the palate? The drop of milk, a guarantee of freshness and goodness.

We do not use any kind of preservatives and thus preserve all its natural characteristics.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy

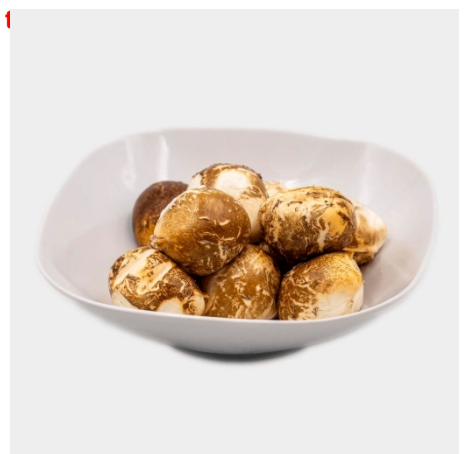


Smoked Bocconcino - Mozzarella di Bufala Campana DOP (2x125gr Bus

Category Mozzarella & Smoked Chunks

Notes Pearl-white in colour, buffalo mozzarella, unlike cow's milk mozzarella, must not have any tinge tending to straw-coloured; pearl-white like fine porcelain and of good quality. Its appearance is smooth and homogenous on the surface, flaky and porous on the inside. The special craftsmanship involved in cutting makes the internal structure appear as the superimposition of successive layers interspersed with irregular pores. When cut, abundant milky liquid escapes. The smell is musky and milky. The buffaloes' diet is decisive in the scent of the milk and dairy products; the hay and maize on which they feed give the mozzarella scents of fresh musk and vague hints of white mushrooms.

Another scent that immediately stands out to the nose is that of fresh milk. In the mouth, the first sensation is that of being enveloped in a pleasant, diffuse and persistent milky acidity.



Boccone di Bufala (5x100gr. Thermo bag 500gr)

Category Mozzarella & Chunks
Buffalo Mozzarella

Notes Mozzarella di Bufala Campana PDO
Round, almost perfect, our Mozzarella di Bufala Campana is cut with a fork and what we want is for you to taste the milk! The proof besides the palate? The drop of milk, a guarantee of freshness and goodness. We do not use any kind of preservatives and thus preserve all its natural characteristics.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy



Buffalo Blue with Buffalo Milk Shape +/- 3Kg

Category Cheeses
Cheese & Derivatives

Notes Square-shaped, high heel, the wrinkled, thick rind encloses a heart of blue-green mould and an intense, pungent flavour. Definitely for lovers of strong and decisive tastes, this cheese can give intense emotions.



Burrata di bufala 125gr glass

Category Cheeses
Burrata Line and Cream Products

Notes Burrata di Bufala with Cream
Our homage to the classic Apulian burrata, reinterpreted in Perla del Mediterraneo style with Salerno buffalo milk. The shape of the spun paste morsel acts as a casket for its heart of buffalo stracciatella and cream. Packaged in single portions.

Ingredients: Pasteurised buffalo milk, cow's milk cream, natural whey starter, rennet, Saltù



Burrata di Bufala 2x125gr Glass

Category Mozzarella & Bocconcini Trecci
di Bufala in a Glass

Notes A sheet of mozzarella cheese puff pastry acts as a casket for its heart buffalo stracciatella and cream.
Single portion 125 g Package: 125 g



Buffalo butter 250gr

Category Cheeses
Cheese & Derivatives Line

Notes La Perla del Mediterraneo's Buffalo Butter is skilfully obtained directly from the whey from the processing of Mozzarella.
A softness that satisfies the most demanding palates.

Also to be tried simply accompanied by a slice of bread, unsurpassed when used as a condiment for dishes from the simplest to the most sophisticated. Also acclaimed by top chefs for gourmet interpretations.

The colour is particularly light because buffalo milk does not contain carotenoids.



Buffalo Camembert

Category Cheeses
Cheese & Derivatives

Notes The origin of Camembert dates back to the late 17th century. In fact, as early as 1680, documents can be found with references to the characteristic cheeses of Camembert, the village from which the cheese takes its name. In 1708, Thomas Corneille dedicated an article to it in his Dictionnaire Universel Géographique et Historique. However, it was not until 1791 that the technique for making Camembert was perfected thanks to the work of Marie Harel, a farmer from the village of Camembert, and the expert advice of a priest Brie.

Camembert is a milk-based cheese (milk must never be heated above 37 degrees). It is a soft cheese with a white, flowery rind. It has a round shape,



Cow's Fior di Cilento

Category Mozzarella & Cow Mozzarella
Chunks

Notes Our Fior di latte or cow's milk mozzarella.
A fresh cheese made from whole cow's milk, pasta filata, made using a technique almost identical to that of buffalo mozzarella from Campania.
Originally from Campania, it is produced throughout Italy. Its very delicate taste is ideal for cooking and stuffing, such as preparing the filling for the well-known and tasty mozzarella in carrozza.

200g pack



Buffalo Cheese Spread

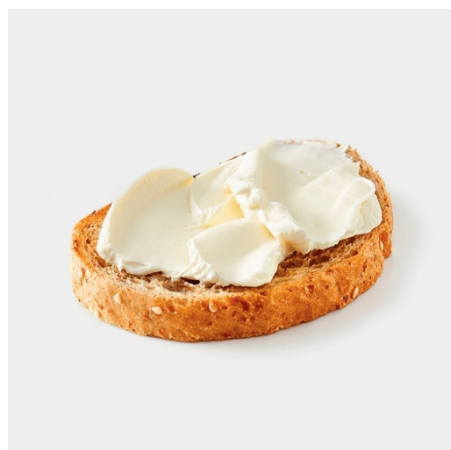
Category Cheeses
Cheese & Derivatives Line

Notes Our spreadable cheese made from good, genuine buffalo milk.

Only the richest and noblest buffalo milk could give birth to a flake as sweet and delicate as that of our fresh spreadable cheese, rich in ferments.

Very white in colour, soft on the palate, melting, not at all grainy, with a sweet and intense flavour, with musky notes reminiscent of Mozzarella di Bufala.

This speciality, which also won the 'Quality Award' at the 2009 CacioBù cheese competition, has conquered the tables of even the most demanding customers.



Mozzarella di Bufala 125GR glass

Category Mozzarella & Chunks
Cups & Tubs

Notes Mozzarella di Bufala Campana DOP 250g

Mozzarella di Bufala Campana PDO, a Made in Italy agrifood excellence, produced exclusively with fresh whole buffalo milk of the Italian Mediterranean breed, from our breeding.

Produced and packaged by LA PERLA del Mediterraneo.



Buffalo Mozzarella 250gr - Aliento Glass 250gr

Category Mozzarella & Chunks
Cups & Tubs

Notes Mozzarella di Bufala Campana PDO

Round, almost perfect, our Mozzarella di Bufala Campana is cut with a fork and what we want is for you to taste the milk! The proof besides the palate? The drop of milk, a guarantee of freshness and goodness.

We do not use any kind of preservatives and thus preserve all its natural characteristics.

Ingredients: Buffalo milk, Rennet, Salt, Ferments



Buffalo Mozzarella 2x125gr Envelope 250gr

Category Mozzarella & Chunks
Buffalo Mozzarella

Notes Mozzarella di Bufala Campana DOP 250g

250g format

Pearl-white in colour, buffalo mozzarella, unlike cow's milk mozzarella, must not have any tinge tending to straw-coloured; pearl-white like fine porcelain and of good quality. Its appearance is smooth and homogenous on the surface, flaky and porous on the inside. The special craftsmanship involved in cutting makes the internal structure appear as the superimposition of successive layers interspersed with irregular pores. When cut, abundant milky liquid escapes. The smell is musky and milky. Feeding



Mozzarella di Bufala 500gr

Category Mozzarella & Bocconcini
Mozzarella di Bufala

Notes Mozzarella di Bufala Campana PDO

Round, almost perfect, our Mozzarella di Bufala Campana is cut with a fork and what we want is for you to taste the milk! The proof besides the palate? The drop of milk, a guarantee of freshness and goodness.

We do not use any kind of preservatives and thus preserve all its natural characteristics.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy Type: Hand or machine processing



Mozzarella di Bufala 500gr

Category Mozzarella & Bocconcini
Mozzarella di Bufala

Notes Mozzarella di Bufala Campana PDO, a Made in Italy agrifood excellence, produced exclusively with fresh whole buffalo milk of the Italian Mediterranean breed, from farms in the area of origin.

The European Union has recognised to Mozzarella di Bufala Campana peculiar organoleptic and product characteristics, deriving from precise environmental conditions and traditional processing methods existing only in the PDO production area. PDO certification involves a demanding certification process. Producers already in possession of the denomination, on the other hand, are monitored through constant controls and analyses to guarantee: compliance with the specifications, the highest quality standards and total traceability.



Mozzarella di Bufala 50gr

Category Mozzarella & Bocconcini
Mozzarella di Bufala

Notes Mozzarella di Bufala Campana PDO, a Made in Italy agrifood excellence, produced exclusively with fresh whole buffalo milk of the Italian Mediterranean breed, from farms in the area of origin.

The European Union has recognised to Mozzarella di Bufala Campana peculiar organoleptic and product characteristics, deriving from precise environmental conditions and traditional processing methods existing only in the PDO production area. PDO certification involves a demanding certification process. Producers already in possession of the denomination, on the other hand, are monitored through constant controls and analyses to guarantee: compliance with the specifications, the highest quality standards and total traceability.



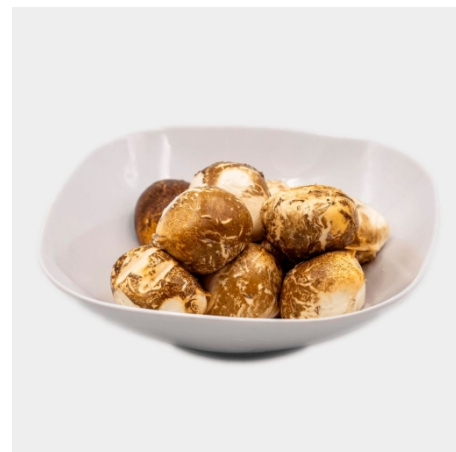
Smoked Buffalo Mozzarella 1kg

Category Mozzarella & Chunks
Smoked Mozzarella

Notes Bocconcino affumicato: all the exquisiteness of Mozzarella di Bufala Campana DOP in a smoked version.

The mozzarella morsels, after their natural processing, are exposed to the fumes generated by burning straw. These fumes envelop the rind, their outermost layer, which turns from white to amber in colour, giving it a fine smoky flavour.

The bocconcini are perhaps the most popular size of buffalo mozzarella. Each bocconcini weighs 50 grams.



Smoked Buffalo Mozzarella 250gr

Category Mozzarella & Bocconcini
Smoked Braid

Notes Smoked Mozzarella di Bufala Campana

Our master cheesemakers braid the mozzarella stranded dough by hand, with its shiny shape, fibrous consistency and snow-white colour. After preparation, the plait is exposed to the fumes generated by burning straw. These fumes darken the first layer, which turns from white to a straw amber colour, giving it its characteristic smoky flavour.

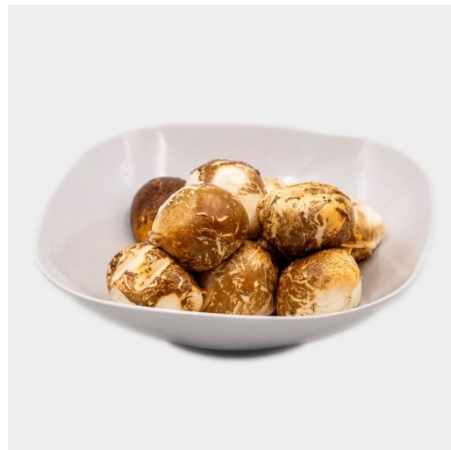
Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy Type: Hand or machine processing
Format 250 g



Mozzarella di Bufala Affumicata DOP 125gr

Category Mozzarella & Chunks
Smoked Mozzarella

Notes Bocconcino affumicato: all the exquisiteness of Mozzarella di Bufala Campana DOP in a smoked version.
The mozzarella morsels, after their natural processing, are exposed to the fumes generated by burning straw. These fumes envelop the rind, their outermost layer, which turns from white to amber in colour, giving it a fine smoky flavour.
The bocconcini are perhaps the most popular size of buffalo mozzarella. Each bocconcini weighs 50 grams.



Mozzarella di Bufala Campana

Category Mozzarella & Chunks
Buffalo Mozzarella

Notes Lactose-free Mozzarella di Bufala Campana
On your table the highly digestible Lactose-Free Mozzarella: all the fresh and delicate taste of our mozzarella, but with less than 0.01% lactose.
La Perla without lactose is our line created in 2007 for those who are lactose intolerant or for those who have difficulty digesting it. Ideal as a fresh dish, it retains all the quality and goodness of ever, so that everyone can rediscover the pleasure of enjoying mozzarella.
Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy



Mozzarella di Bufala DOP 125gr

Category Mozzarella & Bocconcini
Mozzarella di Bufala

Notes Mozzarella di Bufala Campana PDO, a Made in Italy agrifood excellence, produced exclusively with fresh whole buffalo milk of the Italian Mediterranean breed, from farms in the area of origin.
The European Union has recognised to Mozzarella di Bufala Campana peculiar organoleptic and product characteristics, deriving from precise environmental conditions and traditional processing methods existing only in the PDO production area. PDO certification involves a demanding certification process. Producers already in possession of the denomination, on the other hand, are monitored through constant controls and analyses to guarantee: compliance with the specifications, the highest quality standards and total traceability.



Mozzarella di Bufala DOP 125g in a glass

Category Mozzarella & Bocconcini
Treccia di Bufala

Notes Mozzarella di Bufala Campana PDO 125g format
Pearl-white in colour, buffalo mozzarella, unlike cow's milk mozzarella, must not have any tinge tending to straw-coloured; pearl-white like fine porcelain and of good quality. Its appearance is smooth and homogenous on the surface, flaky and porous on the inside. The special craftsmanship involved in cutting makes the internal structure appear as the superimposition of successive layers interspersed with irregular pores. When cut, abundant milky liquid escapes. The smell is musky and milky. Feeding



Mozzarella di bufala DOP 250gr with expiry date 15 days

Category Mozzarella & Chunks
Buffalo Mozzarella

Notes Mozzarella di Bufala Campana PDO
Round, almost perfect, our Mozzarella di Bufala Campana is cut with a fork and what we want is for you to taste the milk! The proof besides the palate? The drop of milk, a guarantee of freshness and goodness. We do not use any kind of preservatives and thus preserve all its natural characteristics.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy Type: Hand or machine processing
Format: 250 g



Buffalo milk mozzarella Perlona 1 kg

Category Mozzarella & Chunks
Buffalo Mozzarella

Notes La Perlona buffalo milk mozzarella
La Perlona The Pearl of the Mediterranean For events to remember, here is the juniper Perlona, a 1 to 5 kg buffalo milk mozzarella.

Authentically local. Some call it Zizzona, some Mozzarellona, from the Perla... La PERLONA!

Entirely with buffalo milk.

Available in various sizes, up to 5kg, for events to remember.



Lactose-free Buffalo Milk Mozzarella 2x125gr

Category Mozzarella & Chunks
Lactose-free

Notes Lactose-free Mozzarella di Bufala Campana
On your table the highly digestible Lactose-Free Mozzarella: all the fresh and delicate taste of our mozzarella, but with less than 0.01% lactose.
La Perla without lactose is our line created in 2007 for those who are lactose intolerant or for those who have difficulty digesting it. Ideal as a fresh dish, it retains all the quality and goodness of ever, so that everyone can rediscover the pleasure of enjoying mozzarella.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy



Lactose-free mozzarella 250g

Category Lactose-free Mozzarella & Chunks

Notes Lactose-free buffalo mozzarella
Lactose-free buffalo milk mozzarella also brings lactose-free buffalo milk mozzarella to your table: all the fresh and delicate taste of mozzarella as always, but with a residual lactose content of less than 0.01 g/100 g.

La Perla Senza Lattosio (Lactose-Free Pearl) is the line of 'La Perla del Mediterraneo' created in 2007 for those who are lactose intolerant or for those who find it difficult to digest lactose, because the lactose in milk has been broken down into the two sugars galactose and glucose, which are more easily assimilated.

Ideal as a fresh dish, it encapsulates all the quality and goodness of La Perla del



Bead of Buffalo 15gr Alento Glass 250gr

Category Mozzarella & Chunks
Beads

Notes Perline di latte di bufala campana DOP are small mozzarellas weighing 16/18 grams each. The smallest form of mozzarella, they are so small that they can be eaten in one bite and are therefore very suitable for aperitifs and tasty finger food bites.



Perline di Bufala DOP Tub 250gr

Category Mozzarella & Chunks
Beads

Notes Beads - Mozzarella di Bufala Campana PDO
La Perla del Mediterraneo Mozzarella di Bufala Campana PDOThe Perline di Mozzarella di Bufala Campana PDO are small mozzarellas weighing 16/18 grams each. The smallest form of mozzarella, they are so small that they can be eaten in one bite and are therefore very suitable for aperitifs and tasty finger food bites.
The beads are sold in the characteristic 500 gram or 1 kg clump.

Mozzarella di Bufala Campana PDO, a Made in Italy agrifood excellence, produced



Beads - Mozzarella di Bufala Campana DOP 15gr Envelope 250gr

Category Mozzarella & Chunks
Beads

Notes On your table, our smallest format: Perline di Mozzarella di Bufala Campana DOP
Format 15g



Ricotta di Bufala 250gr. Paper

Category Mozzarella & Ricotta
Bocconcini

Notes With its snow-white colour and fresh sweet taste, Ricotta di Bufala has a soft and creamy texture that will delight any palate.



Smooth buffalo ricotta cheese 1kg Pot

Category Mozzarella & Chunks
Ricotta in Tubs

Notes Ricotta di Bufala Campana DOP, a fresh dairy product derived from the cheesemaking of buffalo milk for the production of Mozzarella di Bufala Campana DOP.



Ricotta di Bufala Lisciata 250g tub

Category Mozzarella & Chunks
Ricotta in Tubs

Notes Ricotta di Bufala
Following the traditional process, our Ricotta di Bufala offers you the freshness and softness of small ricottas for the table. Left au naturel as an excellent main course or with a sprinkling of coconut powder, drowned in coffee for a tasty dessert.

Ingredients: Buffalo Milk Whey, Salt
Provenance: Capaccio Paestum (SA) / Campania - Italy Type:
Classic workmanship
Formats: Cans and Tins 250 g



White Buffalo Scamorza

Category Cheeses
Scamorze

Notes White scamorza is an ingredient that goes easily with meat, vegetables and carbohydrates. One recipe with scamorza is with sliced speck, which wraps around this cheese. It is very similar to caciocavallo, because it is round and has a narrowing at the apex. Scamorza is an Italian dairy product, which is mainly produced in the south of Italy. It is very similar to caciocavallo, because it is round and has a narrowing at the apex. The difference lies in the ripening process, which for this pasta filata cheese lasts one to two weeks. White scamorza follows the same processing procedure as smoked scamorza, except of course for the smoking part.

Can be ordered in standard weight quantities: 500 g



Buffalo puff pastry 1kg

Category Mozzarella & Puff Pastry
Chunks

Notes The buffalo mozzarella sheet is presented as a thin foil made from buffalo mozzarella from Campania. 1 kg format



Stracciata di Latte di Bufala

Category Mozzarella & Chunks

Notes

Treccia di Bufala D.O.P. 250gr Hand-tied with 15-day expiry date

Category Mozzarella & Chunks
Buffalo Braid

Notes Treccia di Bufala Campana PDO

Our master cheesemakers weave the spun mozzarella dough by hand to obtain the typical Treccia di Mozzarella PDO shape, one of the most common and appreciated: a fresh, hand-knotted, pasta filata cheese with a shiny shape, fibrous texture and snow-white colour.

For the plait shape, the PDO specification provides for knots and braids, types that can be made with natural methods (wheat straw).

Ingredients: Buffalo milk, Rennet, Salt, Ferments



Treccia di Bufala D.O.P. 500gr Hand-tied with 15-day expiry date

Category Mozzarella & Chunks
Buffalo Braid

Notes Treccia di Bufala Campana PDO

Our master cheesemakers weave the spun mozzarella dough by hand to obtain the typical Treccia di Mozzarella PDO shape, one of the most common and popular: a fresh, hand-knotted, spun-curd cheese with a shiny shape, fibrous texture and snow-white colour.

For the plait shape, the PDO specification provides for knots and braids, types that can be made with natural methods (wheat straw).

Ingredients: Buffalo milk, Rennet, Salt, Ferments



Buffalo braid 0.5 kg

Category Mozzarella & Bocconcini
Treccia di Bufala

Notes All the craftsmanship of our cheesemakers in the Treccia di bufala campana, with braided mozzarella paste.

The Treccia di mozzarella di bufala campana PDO is a cheese with a curd that uses the same working process as mozzarella.

The dough is moulded exclusively by hand and 'braided', from which the product takes its name.

The braid is thicker than mozzarella but retains the same qualities and



Buffalo Braid 1kg

Category Mozzarella & Chunks
Buffalo Braid

Notes All the craftsmanship of our cheesemakers in the Treccia di bufala campana, with braided mozzarella paste.
The Treccia di mozzarella di bufala campana PDO is a cheese with a curd that uses the same working process as mozzarella.
The dough is moulded exclusively by hand and 'braided', from which the product takes its name.

The braid is thicker than mozzarella but retains the same qualities and



Treccia di Bufala 250gr - Alento Bicchiere 250gr

Category Mozzarella & Chunks
Bracci di Bufala in Glasses

Notes All the craftsmanship of our cheesemakers in the Treccia di bufala campana, with braided mozzarella paste.
The Treccia di mozzarella di bufala campana PDO is a cheese with a curd that uses the same working process as mozzarella.
The dough is moulded exclusively by hand and 'braided', from which the product takes its name.

The braid is thicker than mozzarella but retains the same qualities and



Buffalo Braid 2Kg

Category Mozzarella & Chunks
Buffalo Braid

Notes All the craftsmanship of our cheesemakers in the Treccia di bufala campana, with braided mozzarella paste.
The Treccia di mozzarella di bufala campana PDO is a cheese with a curd that uses the same working process as mozzarella.
The dough is moulded exclusively by hand and 'braided', from which the product takes its name.

The braid is thicker than mozzarella but retains the same qualities and

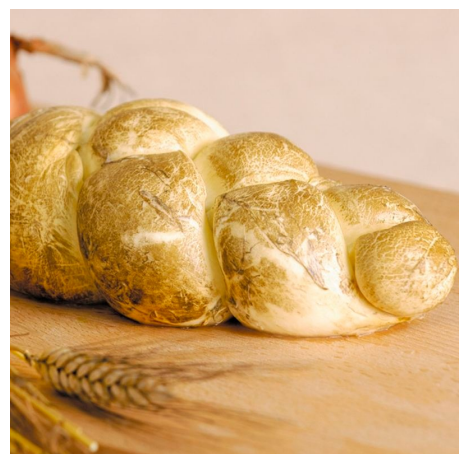


Smoked Buffalo Braid 1kg

Category Mozzarella & Bocconcini
Smoked Braid

Notes Smoked Bufala Campana braid
Our master cheesemakers braid the mozzarella stranded dough by hand to obtain the typical mozzarella braid shape, hand-knotted, with its shiny shape, fibrous texture and snow-white colour. After preparation, the plait is exposed to the fumes generated by burning straw. These fumes darken the first layer of the plait, which turns from white to a straw amber colour, giving it its characteristic smoky flavour.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy Type: Hand or machine processing



Smoked Buffalo Braid 5Kg

Category Mozzarella & Chunks
Smoked Braid

Notes Our master cheesemakers braid the mozzarella stranded dough by hand to obtain the typical mozzarella braid shape, hand-knotted, with its shiny shape, fibrous texture and snow-white colour. After preparation, the plait is exposed to the fumes generated by burning straw. These fumes darken the first layer of the plait, which turns from white to a straw amber colour, giving it its characteristic smoky flavour.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy Type: Hand or machine processing
Formats: 5Kg



250 g Smoked Buffalo Braid

Category Mozzarella & Chunks
Smoked Braid

Notes Smoked Bufala Campana braid
Our master cheesemakers braid the mozzarella stranded dough by hand to obtain the typical mozzarella braid shape, hand-knotted, with its shiny shape, fibrous texture and snow-white colour. After preparation, the plait is exposed to the fumes generated by burning straw. These fumes darken the first layer of the plait, which turns from white to a straw amber colour, giving it its characteristic smoky flavour.

Ingredients: Buffalo milk, Rennet, Salt, Ferments Origin: Capaccio Paestum (SA) / Campania - Italy Type: Hand or machine processing



Treccia di Bufala Campana DOP 5kg

Category Mozzarella & Chunks
Buffalo Braid

Notes All the craftsmanship of our cheesemakers in the Treccia di bufala campana, with braided mozzarella paste.
The Treccia di mozzarella di bufala campana PDO is a cheese with a curd that uses the same working process as mozzarella.
The dough is moulded exclusively by hand and 'braided', from which the product takes its name.

The braid is thicker than mozzarella but retains the same qualities and



Hand-tied Buffalo Braid 250gr

Category Mozzarella & Bocconcini
Treccia di Bufala

Notes All the craftsmanship of our cheesemakers in the Treccia di bufala campana PDO, with braided mozzarella paste.
The Treccia di Mozzarella di Bufala Campana PDO is a cheese with a smooth texture that uses the same working process as mozzarella.

The dough is moulded exclusively by hand and 'braided', from which the product takes its name.

The braid is thicker than mozzarella but retains the same qualities and



Treccia - Mozzarella di Bufala Campana DOP 3kg

Category Mozzarella & Chunks
Buffalo Braid

Notes Treccia di Mozzarella di Bufala Campana DOP.
3kg pack



White Buffalo Yoghurt 150ml

Category Cheeses
Cheese & Derivatives Line

Notes **Description**
Buffalo yoghurt made from fresh milk.

Buffalo yoghurt contains a high percentage of proteins with a high biological value, but also vitamins and minerals. It is also rich in iron, calcium, phosphorus and magnesium, and the action of milk enzymes facilitates the intestinal absorption of these minerals.

Try it in all our flavours: White/Natural, Cocoa, Hazelnut, Vanilla.



Buffalo Yoghurt Plus Taste

Category Cheeses
Cheese & Derivatives Line

Notes **Description**
Buffalo yoghurt made from fresh milk.

Buffalo yoghurt contains a high percentage of proteins with a high biological value, but also vitamins and minerals. It is also rich in iron, calcium, phosphorus and magnesium, and the action of milk enzymes facilitates the intestinal absorption of these minerals.

Try it in all our flavours: White/Natural, Cocoa, Hazelnut, Vanilla.

